
OUR MENUS FOR

CHRISTMAS

The flavour of coming
together again



KIMPTON
VIVIDORA
BARCELONA

CHRISTMAS EVE

APPETIZERS

Mini Red Shrimp Quiche with Avocado and Katsuobushi
Crispy Nori with Bluefin Tuna Tartare and Sesame
Creamy Free-Range Chicken Croquette with Lobster Velouté

STARTER

Open Red Shrimp & Porcini Ravioli with Delicate Cockle Sauce

VIVI'S SIGNATURE MAIN COURSES

Creamy Poultry Rice with Acorn-Fed Magret Duck

Milk-Fed Veal with Truffle Parmesan Purée and Glazed Pearl Onions

DESSERT

Red Berry Delight

AFTER DINNER

Coffee, Spanish Nougat & Neulas

WINE SELECTION

La Duda, Godello, D.O. Monterrei
Viña Pomal Reserva, Tempranillo, D.O. Rioja
Parxet Brut Reserva, Macabeo, Pansa
Blanca, Parellada, D.O. Cava

Beer, Soft Drinks & Water

80€

CHRISTMAS EVE

VEGETARIAN MENU

APPETIZERS

Crispy Roasted Beetroot Bonbon with Cashews
Crispy Coca with Pumpkin and Pistachio Pesto
Roasted Sweet Potato Fritter with Honey

STARTER

Creamy Pumpkin & Artichoke Rice

VIVI'S SIGNATURE MAIN COURSES

Kale Cannelloni Filled with Mushroom Ragù and Walnuts

Roasted pumpkin with parsnip velouté and hazelnuts

DESSERT

Traditional Yule Log

AFTER DINNER

Coffee, Spanish Nougat & Neulas

WINE SELECTION

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Blanca, Parellada, D.O. Cava

Beer, Soft Drinks & Water

80€

CHRISTMAS EVE

CHILDREN'S MENU

APPETIZERS

Mini Crispy Chicken Brioche with Mild Kimchi Mayonnaise
Creamy "Carn d'Olla" Croquettes
Fresh Baby Squid with Crispy Rice Coating

STARTER

Mascarpone & Basil Ravioli with Napoli Sauce

MAIN COURSES

(choose one)

Free-Range Chicken Supreme with Homemade French Fries
Breaded Hake Loin with Creamy Mashed Potatoes

DESSERTS

(choose one)

Selection of Ice Cream (Vanilla, Chocolate or Strawberry)
Traditional Yule Log

AFTER DINNER

Spanish Nougat & Neulas

BEVERAGES

Fruit Juices, Soft Drinks & Water

55€

CHRISTMAS DAY

APPETIZERS

VIVI's Steak Tartare with Crispy Patatas Bravas
Shrimp Tartare with Smoked Aguachile and Sesame
Iberian Ham Croquettes with Pork Jowl Veil

STARTER

Galets Pasta Filled with "Carn d'Olla", Served in
Traditional Escudella Broth with Winter Black Truffle

VIVI'S SIGNATURE MAIN COURSES

Grilled Scallop Suquet with Crispy Migas and Tempura Langoustines

Slow-Cooked Lamb with Creamy Celeriac Purée and Pickled Vegetables

DESSERT

Traditional Yule Log

AFTER DINNER

Coffee, Spanish Nougat & Neulas

WINE SELECTION

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Beer, Soft Drinks & Water

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CHRISTMAS DAY

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