

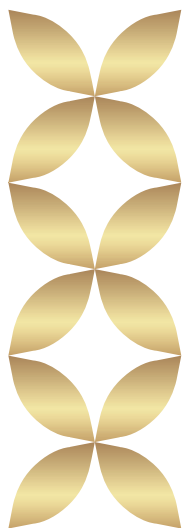
Christmas Menus for Groups



KIMPTON
VIVIDORA
BARCELONA

Group menus 2025

MENU 1



TO START

Welcome glass of cava

APPETIZERS TO SHARE

Premium cured beef from León with crystal bread

Cheese selection from LA DESPENSA DE VIVI

Our “Empedrat” with cod brandade and Sardinian bread

Creamy croquettes of roasted chicken

Crispy roast suckling pig with black truffle

STARTERS

(choose one option)

Bimi salad with cranberries, roasted sweet potato cream, tomato, basil and green pistachio vinaigrette

Homemade ravioli stuffed with acorn-fed Iberian duck, Gordal olives, and poultry consommé

Autumn mushrooms with artichokes, vegetables, and creamy fried potatoes

MAINS

(choose one option)

Scaled fish, marine-style roast with samphire and seasonal vegetables

Confit veal cheek with trinxat from Cerdanya

Milanese-style rice with artichokes and ceps, topped with Fogassa cheese

DESSERTS

(choose one option)

Fried dough puffs filled with truffle and warm 70% chocolate cream

Santa Teresa-style French toast with crème anglaise

Warm tarte tatin with crème fraîche

LA SOBREMESA

Assortment of nougats and wafer rolls



Group Menus 2025

MENU 2



TO START

Welcome glass of cava

APPETIZERS TO SHARE

Premium cured beef from León with crystal bread

Cheese selection from LA DESPensa DE VIVI

Our “Empedrat” with cod brandade and Sardinian bread

Steak tartare with crispy patata brava by Fauna

Creamy croquettes of roasted chicken

Crispy roast suckling pig with black truffle

STARTERS

(choose one option)

Bimi salad with cranberries, roasted sweet potato cream, tomato, basil and green pistachio vinaigrette

Three-meat roasted cannelloni with foie and fresh black truffle

Autumn mushrooms with artichokes, vegetables and creamy fried potatoes

MAINS

(choose one option)

Monkfish “all cremat” style with Vilanova prawns

Grilled aged beef tenderloin with foie poêlé

Milanese-style rice with artichokes and ceps, topped with Fogassa cheese

DESSERTS

(choose one option)

Fried dough puffs filled with truffle and warm 70% chocolate cream

Santa Teresa-style French toast with crème anglaise

Warm tarte tatin with crème fraîche

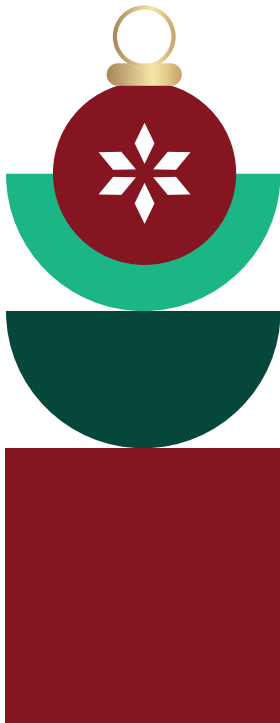
LA SOBREMESA

Assortment of nougats and wafer rolls



Group Menus 2025
VEGETARIAN

23



TO START

Welcome glass of cava

APPETIZERS TO SHARE

Zucchini airbag with marinated tomato

Cheese selection from LA DESPENSA DE VIVI

Vegetable ensaladilla taco with Arbequina olive pearls and pickled piparras

Creamy ceps croquettes

Puffed potato pancake with kimchi mayonnaise

STARTERS

(choose one option)

Raviolone filled with roasted pumpkin and seitan, with almond milk Soubise

Tomato and beet tartare with guacamole and Kalamata olive dressing

MAINS

(choose one option)

Creamy rice with ceps, grilled artichokes, and baby vegetables

Roasted cauliflower with tahini, toasted hazelnuts, and confit leek

DESSERTS

(choose one option)

Sacher cake with red berries and whipped cream

Fluffy Granny Smith apple tatin with toffee and raspberry ice cream

Ermesenda d'Eroles cheesecake with vanilla ice cream

LA SOBREMESA

Assortment of nougats and wafer rolls





PRICES

MENU 1: 72€

MENU 2: 76€

VEGETARIAN MENU: 72€

DRINKS INCLUDED

Welcome glass of cava

Water, soft drinks, beer, white wine and red wine

1 mixed drink, compliments of the house

EXTRAS

Cava supplement during dinner: + €5/person/hour.

Ticket option: €12/ticket (1 mixed drink).

2 hours open bar: + €36/person.

Premium wine selection: + €9.5/person



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TERMS AND CONDITIONS

Pre-selection of dishes required at least 7 business days before the event.

Price per person. VAT included.

All guests at the table must choose the same dishes.

Exclusive use of the space included for groups of more than 55 people.

Menu applicable for groups of a minimum of 10 people.