



# EXECUTIVE MENU

KIMPTON  
**VIVIDORA**  
BARCELONA

# EXECUTIVE MENU

## STARTERS

Cannelloni with roast meats, Soubise sauce and Fogassa cheese

Black rice with artichokes and cuttlefish

Broccoli rabe, carrot, kale and confit tomato salad

Creamy mountain rice with acorn-fed Iberian pork (suppl. €3)

Burratina from Puglia with Italian tomato, arugula and truffle oil (suppl. €3)

## MAINS

Grilled salmon with buttered creamed potatoes and rosemary

Free-range chicken supreme, creamy beetroot and braised wild asparagus

Roasted eggplant lasagna with soya ragout

Hake skewer with hummus, young garlic and sherry vinaigrette (suppl. €4)

Low temperature, slow cooked beef stew with root vegetables and onions (suppl. €4)

## DESSERTS

Dark chocolate brownie with walnuts and vanilla ice-cream

Kaffir lime tart with swiss meringue

Apple crumble with macadamia ice-cream (suppl. 4€)

Carrot cake with cheesecake ice-cream (suppl. 4€)

## DRINKS (1 per person)

Water and/or soda

Coffee

## GENERAL CONDITIONS

- The same menu must be chosen for the whole group.
- The menu selection must be notified at least 7 days before the day of the event.
- Prior notification must be given of any allergy or intolerance when confirming the menu so that a suitable alternative can be offered.
- The menu includes: 1 starter, 1 main course, 1 dessert and/or 1 drink: water and/or soft drinks.
- Duration of meal service: 60 minutes. Minimum 10 people.



## CONTACT

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