
OUR MENUS FOR
NEW YEAR'S EVE

The flavour of coming
together again



KIMPTON
VIVIDORA
BARCELONA



To welcome the New Year, the menu will include the traditional twelve grapes and a glass of cava to toast at midnight. The celebration will continue afterwards with music from our DJ, who will keep us going into the first hours of the new year.

NEW YEAR'S EVE

APPETIZERS

Sea Urchin Nigiri with Sea Reduction
Smoked King Crab Fritter with Lumpfish Caviar
Oyster with its Pearl and Lime Foam

Galician Razor Clam with Lobster Hollandaise
Iberian Pork Gyoza with Winter Black Truffle
Mediterranean Squid with Butifarra de Perol and Red Prawn Sauce

STARTER

Palamós Red Shrimp with Red Prawn Vichyssoise and Citrus Gel

VIVI'S SIGNATURE MAIN COURSES

Turbot in a Hermitage Crust with Mantis Shrimp Suquet and Baby Vegetables

Stuffed Squab with Poultry Reduction, Orange and Red Berries

PRE-DESSERT

Refreshing Grape & Cava Granita

DESSERT

Ferrero & Gold

AFTER DINNER

Spanish Nougat & Neulas
Traditional New Year's Grapes

LA BODEGA

Obsequi de l'Empordà, Sauvignon Blanc, Garnacha Blanca,
Garnacha Roja, D.O. Empordà
Salvio, Tinto Fino, Merlot, Cabernet Sauvignon, D.O. Ribera del Duero
Ars Collecta Blanc de Blancs Reserva, Chardonnay,
Parellada & Xarel·lo, D.O. Cava

Beer, Soft Drinks & Water

240€

NEW YEAR'S EVE

VEGETARIAN MENU

APPETIZERS

Coca de Recapte with Semi-Dried Tomatoes
Muhammara & Cardamom Filipino
Marinated Beetroot Cannelloni with Nori Seaweed

Catalan-Style Heura Gyoza
Roasted Eggplant Fritter with Extra Virgin Olive Oil Caviar
Wild Mushroom Ragù Brioche with Creamy Egg Yolk

STARTER

Creamy Pumpkin, Artichoke & Winter Black Truffle Rice

VIVI'S SIGNATURE MAIN COURSES

Eggplant & Scamorza Ravioli with Pesto Rosso and Pine Nuts

Sautéed Wild Mushrooms, Seasonal Vegetables and Truffled Celeriac Purée

PRE-DESSERT

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DESSERT

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LA BODEGA

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NEW YEAR'S EVE

CHILDREN'S MENU

APPETIZERS

Mini Pulled Chicken Brioche with Mild Kimchi Mayonnaise
Creamy Iberian Ham Croquettes
Crispy Chicken Popcorn with Sweet & Sour Lime Sauce

STARTER

Mascarpone & Basil Ravioli with Napoli Sauce

VIVI'S SIGNATURE MAIN COURSES

(choose one)

Beef Tenderloin with Homemade French Fries
Grilled Monkfish Tail with Homemade French Fries

DESSERT

Hazelnut Gianduja with Chocolate and Raspberry

AFTER DINNER

Spanish Nougat & Neulas
Traditional New Year's Grapes

BEVERAGES

Water, Soft Drinks & Fruit Juices

70€