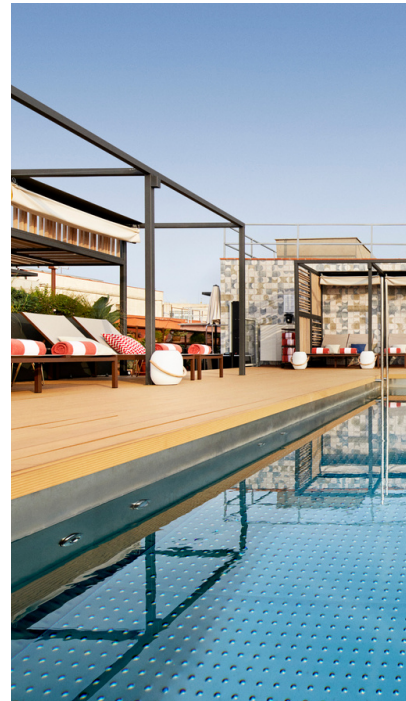
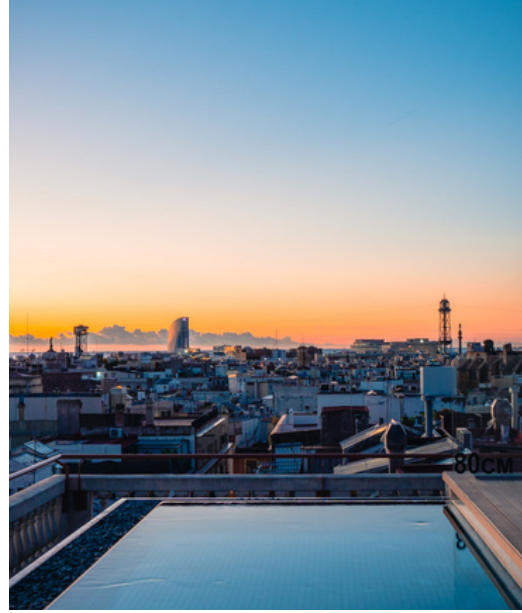


KIMPTON
VIVIDORA
BARCELONA

VIVIDORA
COCKTAIL





A GASTRONOMIC SPACE THAT MAKES YOU FEEL RIGHT AT HOME

Casa de Vivi is the house of a very dear friend who happens to live in the luxurious surrounds of the Hotel Kimpton Vividora 5*. It's the welcome that everyone dreams of, your home away from home. A multidisciplinary space comprising bar, dining room and terrace that invites you to start your day over coffee, and end it over cocktails, at GOT. Enjoy a leisurely breakfast, lunch or dinner at FAUNA. Or, simply admire jaw-dropping city views with a glass of wine from our rooftop at TERRAZA DE VIVI.

Enjoy 2h of free parking in SABA Catedral with your reservation.

STARTERS

Acorn-fed Iberian ham airbag and tomato

L'Escala anchovy 00 with seaweed bread and Arbequina caviar

Cheeses from VIVI'S pantry

Caesar taco with crispy candied chicken and Pecorino

Croquettes of acorn-fed Iberian ham

Our crispy bravas, alioli and chipotle sauce

VEGETARIAN OPTIONS

Air bag of marinated zucchini and tomato

Roasted vegetables, seaweed bread and Arbequina caviar

Cheeses from VIVI'S pantry

Caesar taco with Crunchy Heura and Pecorino

Mushroom porcini croquettes

Our crispy bravas, alioli and chipotle sauce

BARCELONA'S RICES

(TO CHOOSE ONLY ONE TYPE OF RICE FOR THE WHOLE GROUP)

Parellada rice with baby squid, cuttlefish and red prawns from Blanes

Grilled octopus rice with black garlic mayonnaise

Rice with vegetables and artichokes confit

DESSERT

(TO CHOOSE ONLY ONE TYPE OF DESSERT FOR THE WHOLE GROUP)

Chocolate World

Vivi's Sweets (mini chocolate and walnut brownie, Lemon pie and Ermesenda de Eroles creamy cheesecake)

DRINKS INCLUDED

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

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: 6 starters, 1 main course, 1 dessert + drinks: water, soft drinks, beer, white wine and red wine.
- Duration of meal service: 120 minutes. Minimum 20 people.

PRICES

Low season (from November to March)	High season (from April to October)	High season Saturdays
52,00€	55,00€	58,00€

CONTACT

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