



KIMPTON  
**VIVIDORA**  
BARCELONA

MENÚS DE NAVIDAD 2023

# CHRISTMAS EVE

## OUR APERITIFS

Crispy seaweed pancakes with kimchi mayonnaise  
'Filipino' foie mi cuit with cardamom powder  
Salt cod fritters with honey and lime

## VIVI MAINS

Rice with mallard duck and artichokes  
Baked grouper fish, pan juices and grilled asparagus  
Confit of veal, salted brioche and mushroom carbonara

## DESSERTS

Glazed pear tatin with raspberry ice-cream

## AFTER DINNER TREATS

Coffee, turrón and neula wafers

## THE CELLAR

White - Ànec Mut, D.O. Penedès  
*Chardonnay, Xarel·lo, Parellada and Macabeo*

Red - Artuke, D.O. Rioja  
*Tempranillo and Viura*

Cava Delapierre, D.O. Cava  
*Macabeo, Parellada and Xarel·lo*

Beer, soda and water

MENU PRICE: 75€



# CHRISTMAS DAY

## OUR APERITIFS

Acorn-fed Iberian ham 'airbag' with tomato

Super special Normandy oyster, kaffir lime jelly and samphire

Creamy croquettes with poached Christmas meats



## VIVI MAINS

Pasta shells stuffed with poached Christmas meats and winter truffles

Catalan monkfish stew with crayfish, crunchy Iberian breadcrumbs and wild garlic

Confit of lamb with chestnut puree and glazed baby onions

## DESSERT

Yule log

## AFTER DINNER TREATS

Coffe, turron and neula wafer

## THE CELLAR

White - Ànec Mut, D.O. Penedès

*Chardonnay, Xarel·lo, Parellada and Macabeo*

Red - Artuke, D.O. Rioja

*Tempranillo and Viura*

Cava Delapierre, D.O. Cava

*Macabeo, Parellada and Xarel·lo*

Beer, soda and water

MENU PRICE: 75€





## VEGETARIAN MENU

### OUR APERITIFS

Marinated pumpkin 'airbag' with tomato

Truffled 'bikini' with beetroot and avocado cream

Apple macaroon with avocado and dukkha dust

### VIVI MAINS

Creamy rice with mushrooms and grilled asparagus

Spinach cannelloni stuffed with seitan and winter truffles

Grilled mushrooms and artichokes with winter vegetables and potato puree

### DESSERT

Yule log

### AFTER DINNER TREATS

Coffee, turrón and neula wafers

### THE CELLAR

White - Ànec Mut, D.O. Penedès

*Chardonnay, Xarel·lo, Parellada and Macabeo*

Red - Artuke, D.O. Rioja

*Tempranillo and Viura*

Cava Delapierre, D.O. Cava

*Macabeo, Parellada and Xarel·lo*

Coffee, turrón and neula wafers

MENU PRICE: 75€





## CHILDREN'S MENU

### OUR APERITIFS

Parmesan crisps

Creamy croquettes with poached Christmas meats

Baby squid fried in rice starch flour

### STARTERS

Rigatoni with homemade sauce (Napolitana or Bolognese)

### MAIN

Filet steak with house cut fries

### DESSERT

Selection of ice-creams (vanilla, chocolate or strawberry)

or

Yule log

### AFTER DINNER TREATS

Turron and neula wafers

Juices, sodas and water

MENU PRICE: 50€



## CONTACT

[casadevivi@kimptonvividorahotel.com](mailto:casadevivi@kimptonvividorahotel.com)

+34 678 187 562

+34 936 425 400

## TERMS AND CONDITIONS

Price per person. VAT included.

Please do not hesitate to consult our team with any intolerances or allergies.

An allergen menu is at your disposal.

## CANCELLATION POLICY

A credit card is required to guarantee the reservation. Cancellation is free of charge up to 96 hours days prior to the reservation. After that time the total amount of the reservation will be charged in case of cancellation or no-show.



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