



KIMPTON
VIVIDORA
BARCELONA

CHRISTMAS MENUS FOR GROUPS 2023

Menu for groups 2023

MENU 1



TO START WITH

Welcome glass of cava

APERITIFS TO SHARE

Seaweed pancakes with kimchi mayonnaise

Acorn-fed Iberian ham 'airbag' with tomato

Brioche of aged steak tartar, cured egg yolk and truffle VIVI's famous bravas

Creamy 'carn d'olla' croquettes

STARTERS

(choose one)

Grilled lettuce hearts, baby vegetables, creamed toasted pinenuts and citrus vinaigrette

The cardinal's macaroni with Iberian pork shoulder confit and winter truffles

Grilled scallops on the half shell with clam bisque and coconut soil

MAINS

(choose one)

Grilled sea bass with fondant potatoes, pistachio vinaigrette and tomato

Low temperature veal with seasonal vegetables and pan juices

Creamy rice with porcini, grilled artichokes and baby vegetables

DESSERTS

(choose one)

Chocolate world

Reineta apple cake tatin with toffee and raspberry ice-cream

Ermesenda d'Eroles cheesecake with vanilla ice-cream

ASSORTMENT OF NOUGATS AND NEULAS



Menu for groups 2023

MENU 2

TO START WITH

Welcome glass of cava included

APERITIFS TO SHARE

Seaweed pancakes with kimchi mayonnaise

Acorn-fed Iberian ham 'airbag' with tomato

Brioche of aged steak tartar, cured egg yolk and truffle

Creamy acorn-fed Iberian ham croquettes

Salt cod fritters with honey and lime

Foie micuit and vanilla 'filipinos'

STARTERS

(choose one)

Marinated roast beetroot tartar, divine tomatoes, basil syrup
and olive oil caviar

Roasted meats cannelloni with Soubise sauce and winter truffles

Cream of pumpkin with white chocolate, candied hazelnuts
and squid tartar

MAINS

(choose one)

Suquet of monkfish and crayfish with crunchy Iberian breadcrumbs

Aged beef tenderloin with cured egg yolk, creamed asparagus
and baby chanterelles

Creamy rice with golden chanterelles and grilled eggplant

DESSERTS

(choose one)

Chocolate world

Reineta apple cake tatin with toffee and raspberry ice-cream

Ermesenda d'Eroles cheesecake with vanilla ice-cream

ASSORTIMENT OF NOUGATS AND NEULAS



Menu for groups 2023
VEGETARIAN



TO START WITH

Welcome glass of cava included

APERITIFS TO SHARE

Seaweed pancakes with kimchi mayonnaise

Marinated pumpkin 'airbag' with tomato

Roast seasonal vegetables, seaweed bread and Arbequina 'caviar'

VIVI's famous bravas

Creamy porcini croquettes

STARTERS

(a escoger una opción)

Seitan cannelloni with almond milk Soubise and winter truffles

Beetroot and tomato tartar with guacamole and Kalamata olive emulsion

MAINS

(choose one)

Creamy rice with porcini, grilled artichokes and baby vegetables

Crunchy coca grilled sweet peppers, sun-dried tomatoes and eggplant hummus

DESSERTS

(choose one)

Chocolate world

Reineta apple cake tatin with toffee and raspberry ice-cream

Ermesenda d'Eroles cheesecake with vanilla ice-cream

ASSORTIMENT OF NOUGATS AND NEULAS



MENUS PRICE

MENU 1: 72€

MENU 2: 75€

VEGETARIAN MENU: 72€

*Discount of 7€/menu from Monday to Wednesday

DRINKS INCLUDED

Welcome glass of cava.

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

1 specialty cocktail.



CONTACT

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EXTRAS

· Cava supplement during dinner: + 7€/person.

· Ticket option : 12€/ticket (1 cocktail).

· 2-hour open bar: +36€/person.

· Premium winery: +6€/person:

Red Wine: Artuke (Tempranillo / Viura)

White Wine: La Charla (Verdejo)

CONDITIONS

Pre-selection of dishes for the whole group at least 7 working days before the celebration.

Price per person. VAT included.

Exclusive space included for groups of more than 55 people.

Menu applicable for groups of at least 10 people.