



# HEAVY COCKTAILS

KIMPTON  
**VIVIDORA**  
BARCELONA



## A GASTRONOMIC SPACE THAT MAKES YOU FEEL RIGHT AT HOME

Casa de Vivi is a friend's house, but in a luxurious space, Hotel Kimpton Vividora 5\*. It is the anfitrión that everyone wants to have: it is your home when you are not at home. A multidisciplinary space (bar, dining room and terrace) that says good morning or good evening at GOT (what do you prefer a coffee or a cocktail?), proposes breakfast, lunch or dinner at FAUNA and invites you to enjoy the views of the city from its rooftop, the TERRAZA DE VIVI.

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

# HEAVY COCKTAILS

## HEAVY COCKTAIL "Be Yourself"

TO CHOOSE:  
5 cold appetizers  
5 hot appetizers  
1 station  
1 dessert

### DRINKS INCLUDED

Mineral water  
Soft drinks  
Beer  
House white wine  
House red wine

## HEAVY COCKTAIL "Make it Count"

TO CHOOSE:  
6 cold appetizers  
6 hot appetizers  
1 station  
1 dessert

### DRINKS INCLUDED

Mineral water  
Soft drinks  
Beer  
House white wine  
House red wine

## HEAVY COCKTAIL "Have Fun"

TO CHOOSE:  
8 cold appetizers  
8 hot appetizers  
2 stations  
1 dessert

### DRINKS INCLUDED

Mineral water  
Soft drinks  
Beer  
House white wine  
House red wine

# MENU

## HEAVY COCKTAILS

### COLD APPETIZERS

*to choose*

Cassava and plantain chips

Gordal olive bubble and smoked eel

Iberian acorn-fed ham and tomato airbag

Anchovies from l'Escala 00 with seaweed bread and Arbequina caviar

Marinated salmon and lemongrass mayonnaise blinis

Red tuna tartar with nori seaweed cone

Mini Caesar salad with crispy confit chicken and Parmesan

Salad with tuna belly, olives and chili pepper

Sandwich with beef tenderloin, cream yolk and truffle

Apple macaron with foie gras and Duca powder

White garlic with prawns and sage oil

### HOT APPETIZERS

*to choose*

Acorn-fed Iberian ham croquettes

Roasted chicken croquettes

Honeyed cep croquettes

Cod fritters with honey and lime

Our crispy bravas, aioli and chipotle sauce

VIVI potato omelette

Grilled octopus, kimchi sauce and black garlic aioli

Mini burgers with Girona beef sirloin and Comté cheese

Chicken satay with coconut milk and peanut

Roast, foie and truffle cannelloni

Brioche of crumbled suckling pig and apple cream

## STATIONS

*to choose*

VIVI'S Vermouth: Pickled mussels, steamed cockles, gordal olives stuffed with Iberian ham and gildas

Assortment of national cheeses with nuts, quince and homemade jams

Iberian sausages with coca bread and tomato

Fried quail eggs with candied potatoes: Made at the moment and accompanied by botifarra del perol, sobrasada, cured cansalada or vegetables

Parellada fishermen's rice

Black rice with cuttlefish, baby squid and roasted pear alioli

Rabbit rice, Iberian sausage and artichokes

Mushroom and wild asparagus risotto

Sushi station (supplement of 16€ per person)

Barbecue from different world cuisines (supplement of 20€ per person)

Girona beef steak aged for 60 days

Acorn-fed Iberian pork

Chicken & vegetable brochette

## DESSERTS

*to choose*

Carrot Cake with cream cheese

Fruit flavored with liqueurs

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

## PRICES

### LOW SEASON FROM NOVEMBER TO MARCH:

Heavy cocktails "Be Yourself": 68 € / pax

Heavy cocktails "Make it Count": 76 € / pax

Heavy cocktails "Have Fun": 89 € / pax

### HIGH SEASON FROM APRIL TO OCTOBER:

Heavy cocktails "Be Yourself": 74 € / pax

Heavy cocktails "Make it Count": 81 € / pax

Heavy cocktails "Have Fun": 92 € / pax

### HIGH SEASON SATURDAYS:

Heavy cocktails "Be Yourself": 76 € / pax

Heavy cocktails "Make it Count": 83 € / pax

Heavy cocktails "Have Fun": 94 € / pax

\* All prices include VAT.

## 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.
- Duration of meal service: 120 minutes. Minimum 40 people.



## CONTACT

[bcnki.sales@ihg.com](mailto:bcnki.sales@ihg.com)

+34 936 425 400

[Kimptonvividorahotel.com](http://Kimptonvividorahotel.com)

[Casadevivi.com](http://Casadevivi.com)