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MENUS TO BE CHOSEN

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GENERAL CONSIDERATIONS

| | |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------|
| MINIMUM PRICE OF MENUS FOR LUNCH/DINNER: | 45 € |
| MINIMUM PRICE FOR COCKTAIL MENUS (Maximum duration 1 hour) | 20 € |
| MINIMUM NUMBER OF PEOPLE <ul style="list-style-type: none">• For cocktail: 25 Pax• For the Spanish cocktail it is mandatory to have booked lunch or dinner. | |



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COFFEE BREAKS

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COFFEE MONTMALÚS

- Mini croissants
- Mini chocolate Neapolitan
- Muffin, snecken
- Coffee, milk, tea and still mineral water

11 €

COFFEE CUBILL

- Mini croissants
- Mini chocolate neapolitan
- Muffin
- Snecken
- Coffee, milk, tea and still mineral water
- Juices: fresh orange, pineapple, apple, peach

14€

COFFEE PESSONS

- Mini smoked salmon and cheese sandwich
- Mini cucumber, cream cheese, tomato and basil sandwich
- Mini Iberian ham croissant
- Coffee, milk, tea and still mineral water
- Juices: fresh orange, pineapple, apple, peach

18 €

COFFEE TRISTAINA

- Mini croissants, mini chocolate Neapolitan, muffin, snecken
- Mini smoked salmon and cheese sandwich, mini cucumber, tomato and basil cream cheese
- Sandwich, mini Iberian ham croissant
- Coffee, milk, tea and still mineral water
- Juices: fresh orange, pineapple, apple, peach

23,50 €



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COFFEE COMAPEDROSA

28 €

- Mini Croissants, mini chocolate Neapolitan, muffin, snecken
- Mini smoked salmon and cheese sandwich, mini Iberian ham and truffle sandwich,
- Mini mortadella, rocket and Parmesan sandwich.
- Seasonal fruit skewers
- Coffee, milk, tea and still mineral water
- Juices: fresh orange, pineapple, apple, peach

COFFEE HEALTHY

24 €

- Mini Croissants and whole pastries
- Natural vegetable yogurt
- 4 types of cereals (one of them will be granola) and 2 varieties of dried fruits
- Seasonal fruit skewers
- Vegetable honey and maple syrup
- Vegan cucumber, beetroot, chickpea hummus and toasted sesame sandwich
- Coffee, milk, vegetable milk, tea and still mineral water
- Juices: fresh orange

EXTRAS FOR COFFEE BREAKS

| | |
|-------------------------------|--------|
| Soft drinks | 3,50 € |
| Pack Nespresso <i>1/2 day</i> | 6,50 € |
| Full day Nespresso pack | 12 € |
| Low press juice pack | 9 € |
| Fresh orange juice | 4,50 € |



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BUFFET BRUNCH

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BRUNCH SUSHI

40 €

Stands:

- Coffee, water and juices
- Salads: Vegetables and vinaigrettes
- Assorted cheeses (4 varieties)
- Sausages and serrano ham (5 varieties)
- Fruits
- Milk, yogurt
- Cereals and seeds
- Sushi stand
- Pastry stand and assorted breads, jams and butters
- Hot: Meat stew, baked fish, French fries, croquettes, bacon, sausages, meat patties, sautéed chicken with vegetables, sautéed vegetables
- Show cooking: Eggs and tortillas to taste
- Assorted desserts

BRUNCH SMOKED

50 €

Stands:

- Coffee, water and juices
- Salads: Vegetables and vinaigrettes
- Assorted cheeses (4 varieties)
- Sausages and Iberian ham (5 varieties)
- Fruits
- Milk, yogurt
- Cereals and seeds
- Pastry stands and assorted breads, jams and butters
- Smoked salmon and cod, and their garnishes
- Cooked prawns
- Hot: Beef stew with porcini sauce, baked potatoes, French fries, bacon, sausages, sautéed chicken with vegetables, potato omelette, croquettes, fish stew, BBQ pork ribs, sautéed vegetables
- Show cooking: Eggs and tortillas to taste
- Assorted desserts



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BUFFET BRUNCH

1 | 2

BRUNCH LUXURY

Stands:

- Coffee, water and juice
- Salads: Vegetables and vinaigrettes
- Assorted cheeses (4 varieties)
- Sausages and Iberian ham (5 varieties)
- Fruit
- Milk, yogurt
- Cereals and seeds
- Pastry stand and assorted breads, jams and butters
- Smoked salmon and cod, and their garnishes
- Cold seafood stand: crab mouths, prawns, mussels, razor clams
- Hot: Beef stew with porcini sauce, baked potatoes, French fries, bacon, sausages, sautéed chicken with vegetables, potato omelette, croquettes, grilled fish fillet with Bilbao sauce, Iberian sirloin tips sautéed with Pedro Ximenez, sautéed vegetables
- Show cooking: Eggs and tortillas to taste
- Assorted desserts

60 €

BRUNCH EXTRAS

You can add any of the following extras to the above menus:

| | |
|-----------------------------------------------------------------|-----------------------|
| Vegan protein (Heura) Included free of charge, upon request | |
| Beyond meat Vegan Protein | 2 € / Pax |
| Cooked prawns | 4,50 € / Pax |
| Cooked lobster | 45 € / Pax |
| Smoked salmon and/or cod | 12 € / Pax |
| Oysters Gillardeau No. 3. | 6 € Un. 36 € / Pax |
| Poke Bowl stand - €8/person | 8 € / Pax |
| Eggs Benedictine stand: (one person will be assembling them) | 8 € / Pax |



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WELCOME COCKTAILS

COCKTAIL ONLY GLASS OF CAVA

- Cava: Castell d'or Imperial

9 €

COCKTAIL DRINK ONLY

- White: Aura, Rueda
- Rosé: Celia, Jumilla
- Red: D12 (12 months barrel), Rioja
- Cava: Castell d'or Imperial
- Beer: Estrella / Heineken

12 €

SPANISH COCKTAIL

- Vegetable Chips
- Seasoned olives
- White: Aura, Rueda
- Rosé: Celia, Jumilla
- Red: D12 (12 months barrel), Rioja
- Cava: Castell d'or Imperial
- Beer: Estrella / Heineken

18 €

PERAFITA COCKTAIL

- Vegetable Chips
- Seasoned olives
- Folgueroles toast with tomato and Iberian ham
- Stew croquette
- Angus Mini Burger, Raclette Cheese and Caramelized Onion
- White: Aura, Rueda
- Rosé: Celia, Jumilla
- Red: D12 (12 months barrel), Rioja
- Cava: Castell d'or Imperial
- Beer: Estrella / Heineken

22 €



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MENUS TO BE DESIGNED BY THE CUSTOMER

APPETIZERS

1 | 2 | 3

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| COLD SNACKS (1.3 pieces per pax) | | HOT SNACKS (1.3 pieces per pax) | |
|-----------------------------------------------------------------|--------|-----------------------------------------------------------------------|--------|
| Cassava chips with smoked salt | 2,75 € | Stewed croquettes | 3,75 € |
| Aubergine chips with cane syrup | 3,75 € | Squid | 5,50 € |
| Shot of Gazpacho | 4 € | Onglet skewer with garden vegetables | 6,50 € |
| Shot of vichyssoise, wild asparagus and trout roe | 5,40 € | Free-range chicken and prawns from Sant Carles skewer | 7,50 € |
| Black and white cheese truffles | 3 € | Skewers of beef tenderloin and glazed onions | 9 € |
| Mini smoked salmon sandwich | 5 € | Mini stew and foie cannelloni with porcini bechamel sauce and truffle | 9,50 € |
| Toast with Llonganissa d'Organyà | 4,55 € | Mini Angus Burger, raclette cheese and caramelized onion | 7,50 € |
| Coca de Folgueroles with tomato and Iberian ham | 6 € | Joël Robuchon prawns | 8 € |
| Brioche toast and foie micuit, port wine jelly and shredded egg | 6,50 € | Spoon with roll of sole, shrimp and beurre blanc | 9,50 € |



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MAIN COURSES

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| FIRST COURSES | | SECOND COURSES | |
|----------------------------------------------------------------------------------------|---------|------------------------------------------------------------------------------------|------|
| Cold tomato and watermelon soup with scampi and celery-lime sorbet | 13 € | Monkfish and prawns, lingot of cachelos and chopped ñora and scallops | 34 € |
| Spiced duck cannelloni, foie poêlé, fuji apple | 14,50 € | Grilled sea bass, Provençal orchard and aroma of rosemary | 32 € |
| Terrine of king crab and prawns, avocado and egg at low temperature | 20,50 € | Cantabrian hake with chlorophyll from peas, cockles and free-range egg | 29 € |
| Lobster on Barbastro tomato tartare, EVOO pearls and citrus cream | 34 € | Turbot with tomato reduction and soft chillies | 30 € |
| Sea bass tiradito, citrus fruits and orchard pickles Km 0 | 21 € | Lobster, leek emulsion, vegetables and hints of citrus | 38 € |
| Cream of scampi, fennel cake and sea urchin yolk | 20 € | Beef sirloin, tuber biscuit, onion confit and marrow juice | 35 € |
| Prawn cannelloni on a background of smoked yogurt, fresh herbs and crunchy crustaceans | 29 € | Beef tenderloin, wheat risotto, mushrooms and roasted tomatoes with sage reduction | 30 € |
| Grilled scallops on rice maki, soy emulsion and baby sprout and seaweed salad | 26 € | Young lamb confit with peppers and glazed aubergines | 36 € |
| | | Crispy young pig, pumpkin millefeuille, apple and sweet wine sauce | 34 € |



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DESSERTS

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| DESSERTS | |
|---------------------------------------------------------------------------------------------|-----|
| Chocolate soufflé with passion fruit ice cream | 8 € |
| Tartare Sara with Belgian chocolate ice cream | 8 € |
| Tart with raspberry millefeuille and Chantilly cream | 8 € |
| Tarte tatin with bourbon vanilla ice cream | 8 € |
| Chocolate cake, vanilla essence and macadamia with English cream and freeze-dried raspberry | 8€ |



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SNACKS OR LUNCH/DINNER

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MADRIU FINGER FOOD MENU

- Yuca Chips with smoked salt
- Stew croquettes
- Coca de Folgueroles with tomato and Iberian ham
- Free-range chicken and Sant Carles prawns skewer
- Mini Angus Burger, raclette cheese and caramelized onion

28 € + Drinks

JUCLÀ FINGER FOOD MENU

- Beef tenderloin skewer with glazed onions
- Shot of vichyssoise, wild asparagus and trout roe - €5.40
- Stew croquettes
- Coca de Folgueroles with tomato and Iberian ham
- Prawns Joël Robuchon
- Mini Angus Burger, raclette cheese and caramelized onion
- Squid
- Black and white cheese truffles

39 € + Drinks

RIALB FINGER FOOD MENU

- Beef tenderloin skewer with glazed onions
- Shot of vichyssoise, wild asparagus and trout roe
- Stew croquettes
- Coca de Folgueroles with tomato and Iberian ham
- Prawns Joël Robuchon
- Mini angus burger with raclette cheese and caramelized onion
- Squid
- Black and white cheese truffles
- Macarons
- Chocolate cake, vanilla essence and macadamia

45 € + Drinks



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MENÚ FINGER FOOD MANEGOR

- Beef tenderloin skewer with glazed onions
- Shot of vichyssoise, wild asparagus and trout roe - €5.40
- Stew croquettes
- Coca de Folgueroles with tomato and Iberian ham
- Prawns Joël Robuchon
- Mini Angus Burger, raclette cheese and caramelized onion
- Squid
- Free-range chicken and Sant Carles prawns skewer
- Black and white cheese truffles
- Chocolate cake, vanilla essence and macadamia
- Tarte tatin with Bourbon vanilla
- Assortment of mignardices

65 € + Drinks

CLOSED CURRENT HOTELS MENU

LOCAVORE RESTAURANT

LOCAVORE | SAPORE DI NAPOLI

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LOCAVORE MENU

20 € + Pack. Drinks

Poke Bowl
with arugula, baby sprouts, vegetables,
wild rice, prawns
Bluefin tuna, avocado,
seeds and wakame seaweed
with sesame and lime vinaigrette

Grilled chicken thigh with wok vegetables
or
Grilled salmon with wok vegetables

Seasonal fruits with passion fruit foam or House ice cream



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CLOSED CURRENT HOTELS MENU

SAPORE DI NAPOLI RESTAURANT

LOCAVORE | **SAPORE DI NAPOLI**

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SAPORE MENU

35 € + Pack. Drinks

Caesar salad with chicken

Pizza Georgie Dann

Fresh tomato, fior di latte, pulled pork, bacon and BBQ sauce
or

Veal tagliatta with balsamic reduction, arugula and Parmesan

Tiramisu or homemade ice cream



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VEGAN MENU

SIMPLE VEGAN MENU

30 € + Pack. Drinks

Braised zucchini carpaccio, pine nuts, tofu cubes and pesto
Heura strips (vegan product) sautéed with sanfaina
with thyme, accompanied by truffled vegetable margarine béarnaise
Sorbet or sautéed red fruits with its sorbet

VEGAN MENU TO SHARE

40 € + Pack. Drinks

Vegetable wok with Tofu and sesame oil
Beyond Burger with Mollete bread, hazelnut emulsion,
rocket, bull egg tomato and red onion.
Vegan panacotta with red fruits and Andorran jam

VEGAN MENU TO SHARE

43 € + Pack. Drinks

Appetizers to share (1 portion for 5 people)
Patatas Bravas Barcelona with their vegan oil
Cristal bread with tomato and EVOO
Heura (vegan product) meatballs with smoked oil and basil
Kale salad with red quinoa, hazelnuts, edamame and red miso vinaigrette
Heura curry with wild rice
Vegan Tiramisu



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BEVERAGE PACKAGES

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SOFT DRINK PACKAGE

Water or soft drink (1 unit per person)

3 €

BASIC BEVERAGE PACKAGE

Water 70 cl (to be shared by every 3 people)

+ Drink (wine or beer, 1 unit per person)

White: Aura, Rueda

Rosé: Celia, Jumilla

Red: D12 (12 months barrel), Rioja

Cava: Castell d'or Imperial

Beer: Estrella / Heineken

10 €

BEVERAGE PACKAGE 1

White: Zoe, Rias Baixas

Rosé: Muga, Rioja

Red: Valdehermoso, Ribera Duero

Cava: Castell Roig Brut Nature

Beer: Estrella / Heineken

14 €

BEVERAGE PACKAGE 2

White: Viña Esmeralda, Penedès

Rosé: Muga, Rioja

Red: López Cristóbal, Ribera del Duero

Cava: Castell Roig Brut Nature

Beer: Estrella / Heineken

24 €



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| BEVERAGE PACKAGE 3 White: Palacio Menade, Rueda Rosé: Muga, Rioja Red: Ramón Bilbao, Rioja Cava: Castell Roig Brut Nature Beer: Estrella / Heineken | 35 € |
| BEVERAGE PACKAGE 4 White: José Pariente, Rueda Rosé: Can Sumoi, Penedès Red: Lan Reserva, Rioja Cava: Castell Roig Brut Nature Beer: Estrella / Heineken | 60 € |
| BEVERAGE PACKAGE ISOTÓNICAS Red Bull 226ERS | 9 € |
| ADDITIONAL CHARGES | |
| Free bar (Minimum 2 hours) | 28 € |
| Extra hour of open bar | 11 € |
| Detox juices | 7 € (1 unit per person) |



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CAKES AND OTHER EXTRAS

Presentation cake (only 1 part is real cake, the rest is fake)

Ask for price

Wedding Cake (100 % real cake)

Ask for price

Other celebrations cake

Ask for price



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