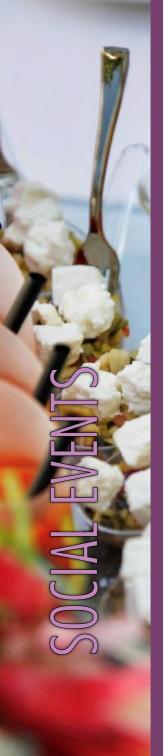


Social Events

TOMATO FROM CAN ROSETA CURED IBERIAN HAM VEGETABLE WOK BROWNED BONITO MALT BREAD FRESH WILD MUSHROOMS







HEAVY COCKTAIL

Montjoi

Stewed cod dressed with a *xató* sauce Prime-quality shoulder of cured Iberian ham canapé Browned bonito, anchovy and hard-boiled egg Fresh cheese, smoked salmon and tobiko brochette

-Culinary animation-Seasonal Catalan cheeses with toasted flatbread, tomatoes from Can Roseta and virgin olive oil

Square cured Iberian ham croquettes
Skipper-style patatas bravas (with spicy sauce)
Mini truffled beef burger
Iberian pork and vegetable shumai

Celebration cake

D.O. wines, (Vinoteca by Pullman)
Soft drinks and beers
Cava
Mineral water, coffee and Dammann Frères®
infusions

Sa Tuna

Bonito ceviche with coconut and green apple Cold langoustine and garlic sauce Turkey, mustard and dried apricot canapé Goat's cheese delight with strawberry water

-Culinary animation-

Dim Sum in bamboo dishes with rice ravioli

Cod croquettes

Cured Iberian ham and Tou dels Til·lers cheese toasted sandwich

Chicken marinated in soy and coriander brochette

Skipper - style patatas bravas (with spicy sauce)

Celebration cake

D.O. wines, (Vinoteca by Pullman)
Soft drinks and beers
Cava
Mineral water, coffee and Dammann Frères®
infusions

50.00

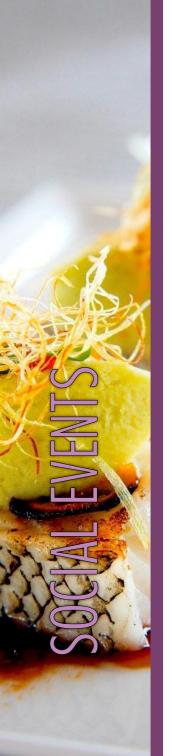


90.



>15

Supplement of €2.00 to serve on the Syrah terrace or in the Blue Terrace
The menu includes 1 bottle of wine (white and red) and 1 bottle of cava per every 3 guests.
Any drink not listed in this menu is not included.



MENUS

Sa Riera

Port-Bo

Tamarit

Salad Niçoise with steamed potatoes, tuna fish in olive oil, anchovies, quail's eggs and mustard sauce

Cream of cod, spinach and mussels*

Creamy smoked potato soup with fresh wild mushrooms and stewed Iberian belly of pork**

Baked fish from Barcelona Fish Market Fish served with a wok of vegetables and carrot and soy sauce

Chicken breast stuffed with pumpkin, green asparagus and red wine sauce

Baked hake with white prawn and American sauce

Celebration cake

Celebration cake

Celebration cake

White wine with D.O. (Vinoteca by Pullman) Castillo de Perelada Cava Mineral water, coffee and Dammann Frères® infusions

Red wine with D.O. (Vinoteca by Pullman) Castillo de Perelada Cava Mineral water, coffee and Dammann Frères® infusions

White wine with D.O. (Vinoteca by Pullman) Castillo de Perelada Cava Mineral water, coffee and Dammann Frères® infusions



€ 45.00

*Tomato gazpacho with crab and watermelon with pepper *croutons* (spring-summer)

** Pear vichyssoise, slices of stewed cod, green apple and almonds (spring-summer)

Supplement of €2.00 to serve on the Syrah terrace or in the Blue Terrace The menu includes 1 bottle of wine (white or red) and 1 bottle of cava per every 3 guests. Any drink not listed in this menu is not included.





>15



APPETISERS

Aiguablava

Toasted hazelnuts coated in curry
Rice crusts with citrus salt

Aubergine cannelloni with avocado, goat's cheese and Kalamata olives Skipper-style *patatas bravas* (with spicy sauce)

> Kir Royal Beers and soft drinks

Aiguafreda

Sesame and wasabi breadsticks Slices of crunchy potato with Maldon salt

Fresh cheese, smoked salmon and tobiko brochette Square cured Iberian ham croquettes

> Aperol Spritz Beers and soft drinks





30′



These appetisers are served before the Sa Riera, Port-Bo and Tamarit menus A supplement of €2.00 to serve on the Syrah or the Blue terrace



MID-AFTERNOON SNACKS

Barceloneta

Slices of crunchy potato with Maldon salt

Tomato and basil ciabatta with prime-quality cured Iberian ham Manchego cheese and rocket leaf thin baguette with tomato from Can Roseta

The best seasonal Catalan cheeses

Butter brioche with boiled ham and hot brie Square cured Iberian ham croquettes

Home - made Pullman pastries

Soft drinks and beers Castillo de Perelada Cava Mineral water, coffee and Dammann Frères® infusions

A supplement of €2.00 to serve on the Syrah or the Blue terrace The menu includes 1 bottle of cava per every 3 guests.

Nova Icaria

Rice crusts with citrus salt

Malt and wasabi bread with smoked salmon and cream cheese Sunflower seed bread with roast chicken, mustard and green leaves

Selection of Catalan cured meats and pâtés

Onion bread with sautéed beef, stewed tomato and cheddar cheese Cod fritters

Home - made Pullman pastries

Soft drinks and beers Castillo de Perelada Cava Mineral water, coffee and Dammann Frères® infusions



30.00





CHILDREN'S MENUS 3 to 8 years old

Batman

Penne Rigate with Bolognese sauce Chicken escalope with chips

Assorted ice-creams

Soft drinks and lemonades

Spiderman

Pizza with ham, cheese and tomato sauce Hamburger with its classic garnish

Chocolate explosion

Soft drinks and lemonades

