



Social Events

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



BARCELONA SKIPPER





SOCIAL EVENTS

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

1
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

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

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

Celebration cake

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

Port-Bo

Cream of cod, spinach and mussels*

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

Celebration cake

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

Tamarit

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

Baked hake with white prawn and American sauce

Celebration cake

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

*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.

€

45.00



90'



>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

€
15.00

1
30'



>15

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

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



90'

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.

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

€

25.00

A supplement of €2.00 to serve on the Syrah or the Blue terrace

SOCIAL EVENTS