

COFFEE BREAKS

MINI COFFEE BREAK

Assorted of fruit juices
Selection of coffees
Assorted of teas and herb teas
Assorted of milks: whole, soya, lactose-free
Mineral water and sparkling water

€7.95

COFFEE BREAK PREMIUM

Assorted of fruit juices
Selection of coffees
Assorted of teas and herb teas
Assorted of milks: whole, soya, lactose-free
Mineral water and sparkling water
Assorted of sweet mini-pastries
Assorted mini-sandwiches made with different types of bread
Fresh fruit

€11.95

COFFEE BREAK ESTANDARD

Assorted of fruit juices
Selection of coffees
Assorted of teas and herb teas
Assorted of milks: whole, soya, lactose-free
Mineral water and sparkling water
Assorted of sweet mini-pastries

€9.95

HEALTHY CORNER COFFEE-BREAK

Detox juices and smoothies
Selection of coffees
Assorted of teas and herb teas
Assorted of milks: whole, soya, lactose-free
Mineral vitamin water
Assorted of granola and nuts
Puffed rice or corn snacks
Soft wheat tabbouleh
Veggie-wrap filled with avocado, fresh cheese and dried tomatoes
Carrot cake
Assorted of fresh fruit

€11.95

Price per person, VAT included
People with allergies or intolerances
please ask our staff.

BUSINESS MENUS

GARUM MENU

STARTERS TO CHOOSE FROM:

Burrata cheese salad with dried tomatoes and pesto sauce

or

Roasted pumpkin cream with bio egg poached at low-temperature
and crunchy pumpkin seeds

MAIN COURSE TO CHOOSE FROM

Grilled onglet steak with vegetables wok, kimchee and soy creole sauce

or

Roasted salmon supreme over tender wheat risotto and yellow chilli mild sauce

DESSERTS TO CHOOSE FROM

Catalan custard cream infused with thyme and chocolate ice-cream

or

Pineapple with coconut and lime foam

CELLAR

Mineral water, beer or soft drinks,

A selection of wines from our cellar

Coffee or teas

€30,00

Price per person, VAT included

* Some products could be modified during the year depending on the season.

A unique menu for all dinner guests must be previously chosen.
The menu will consist of a starter, a main course and the dessert.

People with allergies or intolerances please ask our staff.

BUSINESS MENUS

AGORA MENU

STARTERS TO CHOOSE FROM:

Avocado, mango and iberian ham salad

or

Rigatoni with creamy prawn sauce and roasted cherry tomatoes

MAIN COURSE TO CHOOSE FROM

Grilled beef entrecote (350 gr) with roasted potatos and parmesan cheese slices

or

Vacuum-cooked cod fish loin with backed vegetables and "romesco" sauce

DESSERTS TO CHOOSE FROM

Chocolate coulant with vanilla ice-cream and passion fruit cold soup

or

Fruit cocktail with creamy mascarpone and honey

CELLAR

Mineral water, beer or soft drinks,

A selection of wines from our cellar

Coffee or teas

€35,00

Price per person, VAT included

* Some products could be modified during the year depending on the season.

A unique menu for all dinner guests must be previously chosen.
The menu will consist of a starter, a main course and the dessert.

People with allergies or intolerances please ask our staff.

BUSINESS MENUS

FINGER FOOD

Toasted ciabatta bread with tomato and iberian ham

Small spoons of guacamole with nachos powder and pumpkin seeds

Mini glass of salad with goat cheese, nuts and honey vinaigrette

Confit bacon bao bun with BBQ sauce

Selection of homemade croquettes

Andalusian-style breaded calamari with kimchi mayonnaise

Cuttlefish fideuà noodle stew with lime "all i oli"

Thai curry chicken skewer

Chocolate brownie dice

Cups of natural fruit

Mineral water, soft drinks and beer

Selection of wines from our cellar

Coffees and infusions

€ 39,50

Price per person, VAT included


Minimum 25 people

* Some products could be modified during the year depending on the season.



People with allergies or intolerances please ask our staff.

VEGAN MENU




CHOICE OF STARTERS

Pumpkin cream with roasted sweet potatoes and sesame 

or

Baked vegetable timbale with Kalamata olives   

CHOICE OF MAIN COURSES

Thai curry with tofu and vegetables   

or

Rice noodles with stir-fried vegetables, mushrooms, asparagus, kimchi and soy

CHOICE OF DESSERTS

Mandarin sorbet

or

Natural fruit cocktail

Mineral water, glass of wine

and coffee included

€ 39,00

Per person VAT included

Customers with allergies or intolerances are kindly requested to consult our staff



GLUTEN



SOY



SEEDS



SESAME



MUSTARD



NUTS



MUSHROOMS



FISH



SHELLFISH



SEAFOOD



EGG



LACTOSE



CELERY