

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 CORNERCOFFEE-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

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

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BUSINESS MENUS

FINGER FOOD

Crispy bread toast spread with tomato and iberian ham

Small spoons of roasted aubergine hummus and pumpkin seeds

Cous cous mini salad, feta cheese and nuts

Veggie-wrap with avocado, fresh cheese and dried tomatoes

Smoked salmon bao with tartara sauce

Seeded bread roast-beef sandwich with kimchee mayonnaise

Assorted of croquettes

Grilled octopus brochette with miso mayonnaise

Glazed chicken brochette with BBQ sauce and sesame seeds

"Fideuá" with clams and lime "all i oli"

Mini chocolate brownie with passion fruit sauce

Seasonal fruit cocktail

Minera water, soft drinks, and beer

Selection of wines of our cellar

€36.00

Price per person VAT included

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

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BUSINESS MENUS

VEGETARIAN MENU

STARTERS TO CHOOSE FROM:

Salad of avocado, mango, fresh cheese and honey vinaigrette.

or

Rice noodles with sautéed tofu, vegetables and soya.

MAIN COURSE TO CHOOSE FROM

Risotto creamy rice of vegetables, green asparagus and Parmesan cheese.

or

Wok of seitan wheat gluten, garam masala vegetables, mushrooms, soya sauce and sesame.

DESSERTS TO CHOOSE FROM

Assorted fruits of the season.

or

Traditional Catalan custard.

DRINKS

Mineral water, beer or soft drinks,

A selection of wines from our cellar

Coffee or teas

€30,00

Per person VAT included

* This menu is subject to the seasonality of the product

* We have vegan menu option

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The menu will consist of a starter, a main course and the dessert.

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