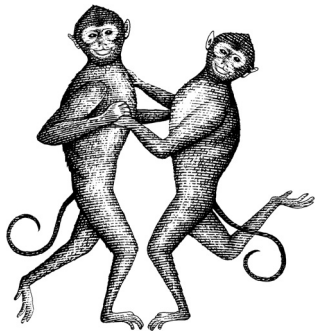


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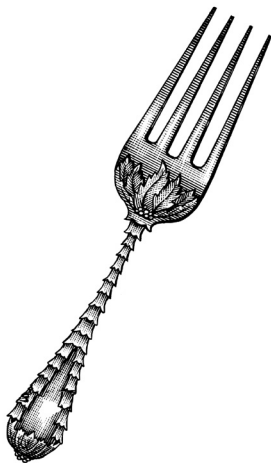
BANQUET MENUS

SLS BARCELONA

A INDEX OF ALL MENUS



Coffee Breaks
Special Coffee Breaks
À la Carte to Add to Your Coffee Break
Show Cooking Stations
Take Away Picnics
Finger Food Buffet
Cocktail Dinner
Pre-Cocktails
Additional Stations
Seated Buffet
Staff Buffet
Seated Brunch
Food Market
Seated Lunch and Dinner
Gala Dinner
Children's Menu
DDR Finger Buffet
DDR Buffet



COFFEE BREAKS

←
INDEX

COFFEE BREAKS

Morning CBs €22

(Coffee, juice and water included)

MONDAY

Traditional mini butter croissant gl/la
Chocolate and vanilla cookies gl/la
Fuet "candies" and flatbread with tomato gl
Strawberries marinated in muscovado sugar

TUESDAY

"Pain au chocolat" gl/la
"Sugar-free" sponge cake with dates and walnuts gl/fs
Avocado, citrus, tofu and coriander toast gl/sj/vg
Mint-infused Galia melon cubes la/fs/vg

WEDNESDAY

Mini chocolate croissant fs/la/gl
Thin-baked apple puff pastry gl/la
Roast ham and Brie cheese brioche gl/la
"Watermelon pizza" vg

THURSDAY

Cinnamon roll with raisins and blueberries gl/la
Cheesecake with strawberry jam gl/la/hu
Mini bagel with cucumber, hummus, and sun-blushed tomato gl/fs/vg
Homemade granola with Greek yogurt fs/la/v

FRIDAY

Micro muffins with cinnamon frosting gl
Doughnut with dark chocolate and raspberry gl/la
Thin and crispy bun with Serrano ham gl
Pineapple sticks with homemade yoghurt dip la/v

FULLY VEGAN

Vegan glazed croissant with toasted almond gl/fs
Mini pecan pie finger gl/fs
Veggie roll sandwich with miso and sun-dried tomato gl/sj
Glazed strawberries with its juice and coconut



Sales prices excl. VAT* | €5 charge per person for groups of less than 50 people** | Service duration approx. 30 min***

COFFEE BREAKS

Afternoon CBs €22

(Coffee, juice and water included)



MONDAY

Micro muffins with cinnamon frosting gl
Cheesecake with strawberry jam gl/la/hu
Roast ham and Brie cheese brioche gl/la
"Watermelon pizza" vg

TUESDAY

Cinnamon roll with raisins and blueberries gl/la
Traditional mini butter croissant gl/la
Thin and crispy bun with Serrano ham gl
Glazed strawberry with its juice and coconut vg

WEDNESDAY

Chocolate and vanilla cookies gl/la
Pear and almond tart gl/fs/hu/la
Mini-bagel with cucumber, hummus, and
sun-blushed tomato gl/fs/vg
Pineapple stick with shomemade yoghurt dip la/v

THURSDAY

"Pain au chocolat" gl/la
"Sugar-free" sponge cake with dates and walnuts gl/fs
Fuet "candies" and flatbread with tomato gl
Mint-infused Galia melon cubes vg

FRIDAY

Mini chocolate croissant fs/la/gl
Glazed brioche fondant with lemon custard gl/la/hu
"Mel i mato" (honey and fresh cheese) toast with walnuts and poppy seeds gl/la/fs
Strawberries marinated in muscovado sugar vg

FULLY VEGAN

Vegan coconut and almond cookies gl/fs
Vegan tiramisu cake gl
Avocado, citrus, tofu and coriander toast gl/sj
SLS smoothie strawberry, banana, soy milk and hibiscus sj

Sales prices excl. VAT* | €5 charge per person for groups of less than 50 people** | Service duration approx. 30 min***

SPECIAL COFFEE BREAKS

(Coffee, juice and water included)

FEELING LOCAL 1 €29

Traditional Barcelona mini xuxo
(cream-filled fried pastry) gl/hu/v

Small ensaimada from "Ses Illes" gl/hu/la/v

Crunchy palm puff pastry with chocolate gl/la/v

Freshly prepared:

Brie cheese and home-cooked ham "bikinis"
(sandwiches) gl/la

Seasonal fruit salad vg

Strawberries with chocolate vg

FEELING LOCAL 2 €30

Glazed "fartons" (elongated pastry) gl/hu/la/v

Spanish omelette hu/v

Manchego goat cheese and quince jam "pulga"
(small sandwich) v

"Bocatín" (small, elongated sandwich) with Iberian ham gl

Freshly prepared:

Churros with hot chocolate gl/la/v

Mint-infused Galia melon cubes vg



←
INDEX

Sales prices excl. VAT* | €5 charge per person for groups of less than 50 people** | Service duration approx. 30 min***

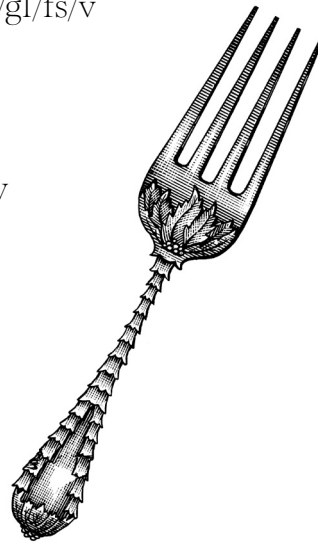
gl/gluten, cr/shellfish, hu/eggs, pe/fish, ca/peanuts, sj/soya, la/milk, fs/nuts, mz/mustard, se/sesame, sf-sulphites, ap/celery, mo/molluscs, al/lupins
(v) vegetarian, (vg) vegan

A LA CARTE TO ADD TO YOUR COFFEE BREAK

A LA CARTE TO ADD TO YOUR COFFEE BREAK

Add more items to your coffee break

Mini lemon and vanilla muffin with blueberries gl/la/hu/v	€3
Pressed brioche with peanut and orange jam gl/la/ca/v	€4
Mini carrot cakes gl/fs/hu/la/v	€4
Creamy cheesecake gl/la/hu/fs/v	€5
Almond Financier with white chocolate la/gl/fs/v	€5
Homemade "Signature SLS" croissant gl/la/v	€5
Small ensaimada from "Ses Illes" gl/hu/la/v	€5
Pastrami and pickle sandwich gl/la/hu	€5
Smoked chicken wrap with remoulade sauce gl/hu	€5
Spanish omelette hu/v	€5
Buffalo bocconcini with rocket and sun-dried tomatoes la/v	€6
"Lora" hummus with crudités and Arabic bread gl/v	€6



Sales prices excl. VAT* | Please ask for the price of coffee breaks with less than 50 people**

A LA CARTE TO ADD TO YOUR COFFEE BREAK

Add more items to your coffee break



Sobrasada and honey toast gl	€7
"Bocatín" (small, elongated sandwich) with Iberian ham gl	€8
SLS smoothie: strawberry, banana, soy milk and hibiscus sj/vg	€3
Passion smoothie: mango, almond milk and passion fruit fs/vg	€3
Seasonal fruit skewers vg	€3
Fresh cut fruit vg	€3
Chia and coconut cup with fresh mango vg	€4
Açaí and chia cup with seasonal fruits fs/vg	€4
Glazed watermelon lollipops vg	€4
Greek yoghurt with fruit compote la/vg	€4
Spelt and dried fruits biscuits fs/vg	€5
Pressed cereal bars with honey vg	€5



Sales prices excl. VAT* | Please ask for the price of coffee breaks with less than 50 people**

SHOW COOKING STATIONS

Set up on the spot to add to your coffee break

←
INDEX

SHOW COOKING STATIONS

Set up on the spot to add to your coffee break

French toast with maple syrup
and cinnamon gl/lu/la/v

Sweet and savory crepes gl/la/lu

Caramel waffles gl/la/v

Churros with hot chocolate gl/la/v

Brie cheese and home-cooked
ham "bikinis" (sandwiches) gl/la

Croissant and brioche workshop filled
on the spot gl/la/lu/fs

Cheese rosette workshop with essences
and jams gl/la/v

Flat bun with sobrasada and honey gl

Montecristo sandwich with cooked ham
and Brie cheese gl/la/lu

Lazy omelette with crispy bacon
and sour cream la/lu

€10

€10

€10

€11

€11

€12

€12

€12

€14

€14



Sales prices excl. VAT* | Please ask for the price of coffee breaks with less than 50 people**

gl/gluten, cr/shellfish, lu/eggs, pe/fish, ca/peanuts, sj/soya, la/milk, fs/nuts, mz/mustard, se/sesame, sf-sulphites, ap/celery, mo/molluscs, al/lupins
(v) vegetarian, (vg) vegan

TAKEAWAY PICNICS

←
INDEX

TAKE AWAY PICNICS



BREAKFAST PICNIC €19

Focaccia and Serrano ham sandwich
Vanilla and blueberry muffin
Cereal bar with honey
Piece of seasonal fruit
White chocolate sponge cake
Still water

LUNCH PICNIC €27

Pasta salad with Parmesan cheese and traditional pesto
Focaccia sandwich with pastrami and sun-blushed tomato
Potato crisps
Hazelnut and olive oil brownie
Piece of fruit
Still water

LUNCH PICNIC €27

Herbs and green apple tabbouleh
Focaccia sandwich with hummus, roasted aubergine and sun-blushed tomato
Potato crisps
Pumpkin and vanilla sponge cake
Piece of fruit
Still water

Sales prices excl. VAT* | All packaged in recycled and recyclable material**

gl/gluten, cr/shellfish, hu/eggs, pe/fish, ca/peanuts, sj/soya, la/milk, fs/nuts, mz/mustard, se/sesame, sf-sulphites, ap/celery, mo/molluscs, al/lupins, (v) vegetarian, (vg) vegan

BANQUET MENU | SLS BARCELONA

FINGER FOOD BUFFET

←
INDEX

FINGER FOOD BUFFET

FINGER 1 €65



Galia melon with Iberian ham

Roasted root salad with mint dip vg

Bocconcini with garden tomatoes and
traditional pesto la/fs/v

Vegetable ceviche with canchita (fried corn)
and chifles (green plantain chips) vg

Focaccia with rocket, Iberian ham and pecorino cheese gl/la

Roast beef roll with horseradish sauce mz/hu

Grilled artichokes with romesco sauce fs/vg

Beef "arayas" (stuffed pita) with chipotle
and coriander salad gl

Chicken, pistacchio and black truffle empanada gl/fs

Homemade gnocchi with sage, butter,
and poppy seeds gl/hu/la/v

Salmon fillet « en croute »
(wrapped in puff pastry) gl/hu/la/pe

Dim sum and steamed gyoza station gl/mz/la

Caramelized peach Melba pie-pastry gl/la/hu/v

Black Forest bite gl/la/v

Pineapple and coconut popsicle vg



BEVERAGE PACKAGE 25€

White wine: Baluarte, Verdejo
Red wine: Viña Salceda Crianza, Rioja
Cava: Perelada Brut Reserva
Beer: Estrella Damm
Soft Drinks

SOFT DRINKS PACKAGE 15€

Water
Juices
Soft Drinks

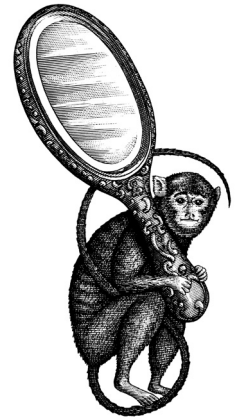
VEUVE CLICQUOT GLASS 18€

Sales prices excl. VAT* | Drinks to be ordered separately** | €8 charge per person for groups of less than 50 people***
Service duration 1.15 hrs approx.****

gl/gluten, cr/shellfish, hu/eggs, pe/fish, ca/peanuts, sj/soya, la/milk, fs/nuts, mz/mustard, se/sesame, sf-sulphites, ap/celery, mo/molluscs, al/lupins
(v) vegetarian, (vg) vegan

FINGER FOOD BUFFET

FINGER 2 - €65



Caesar salad with grilled chicken gl/la/hu

Diced smoked salmon cured in beetroot pe

Roasted vegetables flatbread with romesco sauce
and Kalamata olives gl/fs/vg

Iberian ham and tomato ficelle pe

Traditional guacamole with totopos and chili flakes gl/vg

Vegan protein bao with pickled onion and sesame sprouts gl/vg

"Paté en Crôte" hu/la/gl

Parmesan cheese, asparagus and mushroom risotto la/v

Beef stew "Bourguignon" with creamy celery root sf/ap

Roast chicken cannelloni with foie gras gl/hu/la

Monkfish nuggets with tartare sauce
and roasted sweet potato gl/hu/la

Goi cuon station (Vietnamese rolls), prawns gl/pe
and vegan options gl/vg

Hazelnut and olive oil brownie gl/la/hu/fs

Yuzu and green tea profiterole gl/la/hu/v

Mango and strawberry tartare vg



BEVERAGE PACKAGE 25€

SOFT DRINKS PACKAGE 15€

White wine: Baluarte, Verdejo
Red wine: Viña Salceda Crianza, Rioja
Cava: Perelada Brut Reserva
Beer: Estrella Damm
Soft Drinks

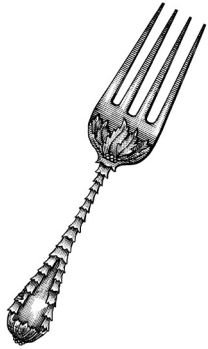
Water
Juices
Soft Drinks

VEUVE CLICQUOT GLASS 18€

Sales prices excl. VAT* | Drinks to be ordered separately** | €8 charge per person for groups of less than 50 people***
Service duration 1.15 hrs approx.****

gl/gluten, cr/shellfish, hu/eggs, pe/fish, ca/peanuts, sj/soya, la/milk, fs/nuts, mz/mustard, se/sesame, sf-sulphites, ap/celery, mo/molluscs, al/lupins
(v) vegetarian, (vg) vegan

FINGER FOOD BUFFET



FINGER 3 - €55

Cherry, pear pearl and basil gazpacho vg

Rocket salad with sun-blushed tomato
and Parmesan cheese la/v

Quinoa and green apple tabbouleh gl/vg

Truffled mortadella, mozzarella and pistacchio
pesto focaccia gl/fs/la

Smoked salmon and avocado roll gl/pe

SLS vegetable sandwich (lettuce, tomato,
hummus and sprouts) gl/fs/la/vg

Aubergine moussaka with vegan protein and soy
bechamel sauce sj/vg

Aged beef taco with pico de gallo chili and cilantro

Roma-style "pizzetta" with rocket, mozzarella
and Serrano ham gl/la

Salmon robata with teriyaki sauce sj/sf/pe

Seasonal fruit as a lollipop vg

White chocolate and passion fruit cheesecake la/hu/v

Chocolate and matcha tea truffles la/v



BEVERAGE PACKAGE 25€

White wine: Baluarte, Verdejo
Red wine: Viña Salceda Crianza, Rioja
Cava: Perelada Brut Reserva
Beer: Estrella Damm
Soft Drinks

SOFT DRINKS PACKAGE 15€

Water
Juices
Soft Drinks

VEUVE CLICQUOT GLASS 18€

Sales prices excl. VAT* | Drinks to be ordered separately** | €8 charge per person for groups of less than 50 people***
Service duration 1.15 hrs approx.****

gl/gluten, cr/shellfish, hu/eggs, pe/fish, ca/peanuts, sj/soya, la/milk, fs/nuts, mz/mustard, se/sesame, sf-sulphites, ap/celery, mo/molluscs, al/lupins
(v) vegetarian, (vg) vegan

FINGER FOOD BUFFET



FINGER 4 - €55



Watermelon tataki with guacamole and totopos sj/vg

Baby spinach, goat cheese and pumpkin salad la/fs/v

Pulse salad with mustard, kale, and parsnip mz/vg

Roast chicken wrap with sprouts gl/hu/la

Vitello tonnato on focaccia with capers hu/pe

Vegetable antipasto with balsamic vinegar sf/vg

Pumpkin, truffle and mushroom calzone gl/vg

Mini beef burger with bacon and Brie cheese gl/la

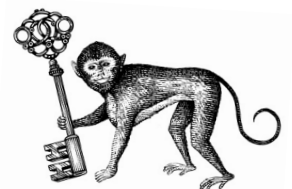
Creamy orzo with chicken, pesto and Parmesan cheese la/fs

Fish and chips with tartare sauce and pea purée gl/la

Thin chocolate and praline tart gl/fs/la/v

Cheese pudding with red berries la/hu/v

Vegan tiramisú sj/vg



BEVERAGE PACKAGE 25€

White wine: Baluarte, Verdejo
Red wine: Viña Salceda Crianza, Rioja
Cava: Perelada Brut Reserva
Beer: Estrella Damm
Soft Drinks

SOFT DRINKS PACKAGE 15€

Water
Juices
Soft Drinks

VEUVE CLICQUOT GLASS 18€

Sales prices excl. VAT* | Drinks to be ordered separately** | €8 charge per person for groups of less than 50 people***
Service duration 1.15 hrs approx.****

gl/gluten, cr/shellfish, hu/eggs, pe/fish, ca/peanuts, sj/soya, la/milk, fs/nuts, mz/mustard, se/sesame, sf-sulphites, ap/celery, mo/molluscs, al/lupins
(v) vegetarian, (vg) vegan

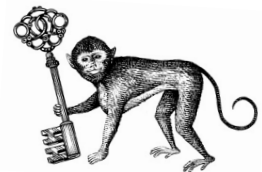
FINGER FOOD BUFFET



FINGER 5 - €55



- Feta cheese, cucumber, tomato and oregano salad la/v
Pasta salad with traditional pesto and pecorino cheese fs/la
Goat cheese curd with tomato variations la/v
Salmon and rocket sandwich with tartare sauce gl/fs/la
Tuna in brine with vegetables pe
Pressed vegetables with romesco sauce
and olivada (tapenade) fs/vg
Chicken and chipotle quesadilla with creamy cheese gl/la
Creamy Iberian ham croquette topped
with Iberian ham gl/la
Creamy potato and truffle purée with
sautéed mushrooms vg
Salmon and green asparagus mini quiche gl/pe
Catalan cream (custard) with pistachio carquinyolis
(dry, crunchy pastries) la/hu/fs/v
Strawberries with dark chocolate vg
"Copa carajillo": coffee mousse, cream and brandy la/hu/v



BEVERAGE PACKAGE 25€

White wine: Baluarte, Verdejo
Red wine: Viña Salceda Crianza, Rioja
Cava: Perelada Brut Reserva
Beer: Estrella Damm
Soft Drinks

SOFT DRINKS PACKAGE 15€

Water
Juices
Soft Drinks

VEUVE CLICQUOT GLASS 18€

Sales prices excl. VAT* | Drinks to be ordered separately** | €8 charge per person for groups of less than 50 people***
Service duration 1.15 hrs approx.****

COCKTAIL DINNER



←
INDEX

COCKTAIL DINNER

COCKTAIL 1 - €95



Goat cheese and raspberry lollipop la/v
Anchovy and piparra pepper gilda (skewer) pe
Spicy cassava chips vg
Cut of foie gras mi-cuit with quince jelly and red currant la/gl
Smoked salmon ingot with Beluga caviar
and sour cream la/pe
Marinated cod loin with cabbage pe
Goat's cheese cigar with acacia honey gl/la/v
Mushroom, truffle and leek cappuccino la/v
Cone of fried prawns with sweet chili cr
Potato millefeuille in two layers with Iberian pork jowl la
Pumpkin and truffled Brie calzone gl/la/v
Chistorra sausage roll gl
Crispy oxtail ravioli with celeriac purée gl/hu/la/ap
Pecan pie with coconut and cardamom fs/vg
Caprese tart with creamy milk chocolate and Earl Grey la/v
Seasonal fruit tartlet gl
Lotus mini cheesecake la/hu/gl

Stations and Buffet

Amberjack "tiradito", yellow "aji", coriander and pistacchio ajoblanco (chilled soup) pe/fs
Lora corner: hummus, muhammarababa, ganoush and "Lora" breads fs/se/gl/vg
Paella and rice station: Seafood pe-cr and vegan options vg

BEVERAGE PACKAGE 26€

White wine: Baluarte, Verdejo
Red wine: Viña Salceda Crianza, Rioja
Cava: Perelada Brut Reserva
Beer: Estrella Damm
Soft Drinks

VEUVE CLICQUOT GLASS 18€

Sales prices excl. VAT* | Drinks service not included** | €10 charge per person for groups of less than 50 people***
Service duration 1.30 hrs approx.****

gl/gluten, cr/shellfish, hu/eggs, pe/fish, ca/peanuts, sj/soya, la/milk, fs/nuts, mz/mustard, se/sesame, sf-sulphites, ap/celery, mo/molluscs, al/lupins
(v) vegetarian, (vg) vegan

COCKTAIL DINNER



COCKTAIL 2 - €85

Root veggie chips vg

Parmesan lollipops la/v

Olive oil flatbread with Iberian ham gl

Smoked sardine loin with green apple relish and pea sprouts gl/la/pe

Aged beef steak tartare with cured egg yolk gl/hu

Greek salad: feta cheese, cucumber and tomato la/v

Infused watermelon and celery salad ap/vg

Cheese and mint briouat with acacia honey gl/la/v

Homemade shrimp croquette with black garlic aioli gl/la/hu/cr

Foie gras montadito (small open sandwich) with white balsamic vinegar gl/sf

Creamy potato with porcini, black truffle and poached egg la/hu/v

Boneless grilled chicken wing with mango chutney

Hash brown with garlic prawns cr/gl/hu

Nutella tart with caramelized hazelnuts fs/v

Lemon pie cone gl/hu/v

Baked apple and whipped cream millefeuille gl/hu/v

Stations

Bluefin tuna tartare with chili caviar and cassava hu/pe

Asparagus and mushroom open cheese risotto la/v

BEVERAGE PACKAGE 26€

White wine: Baluarte, Verdejo

Red wine: Viña Salceda Crianza, Rioja

Cava: Perelada Brut Reserva

Beer: Estrella Damm

Soft Drinks

VEUVE CLICQUOT GLASS 18€

Sales prices excl. VAT* | Drinks service not included** | €10 charge per person for groups of less than 50 people***

Service duration 1.30 hrs approx.****

gl/gluten, cr/shellfish, hu/eggs, pe/fish, ca/peanuts, sj/soya, la/milk, fs/nuts, mz/mustard, se/sesame, sf-sulphites, ap/celery, mo/molluscs, al/lupins
(v) vegetarian, (vg) vegan

COCKTAIL DINNER



COCKTAIL 3 - €75

Spiced potato crisps vg

Puff pastry and black olive sticks gl/v

Creamy chicken curry salad with radish and shiso sprouts

Tuna tartare cone with lime gel gl/pe

Bite-sized Caesar salad with Parmesan cheese texture la/gl/hu

Roasted vegetables and "garum" focaccia gl/pe

Sun-dried tomato tartare with fresh avocado and coriander vg

Red shrimp "hot dog" with its essence and garlic chips gl/cr

Grilled octopus with cassava chips and saffron aioli hu/cr

Seven-hour cooked lamb samosa with Raz El Hanout and mint gl

Homemade Iberian ham croquette gl/hu/la

Patatas bravas by "L'Anxova Divina" vg

Chocolate and matcha tea truffles la/v

Strawberries scented with fine sherry wine sf/vg

Miniature banoffee with salted toffee gl/la/hu

Stations

Selection of D.O cheese rosettes, paired with essences and jams gl/la/v

Local and Iberian cured meats with pickles and tomato bread gl

BEVERAGE PACKAGE 26€

White wine: Baluarte, Verdejo

Red wine: Viña Salceda Crianza, Rioja

Cava: Perelada Brut Reserva

Beer: Estrella Damm

Soft Drinks

VEUVE CLICQUOT GLASS 18€

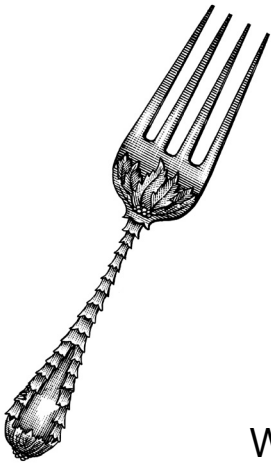
Sales prices excl. VAT* | €5 charge per person for groups of less than 50 people**
Service duration approx. 30 min***

gl/gluten, cr/shellfish, hu/eggs, pe/fish, ca/peanuts, sj/soya, la/milk, fs/nuts, mz/mustard,
se/sesame, sf-sulphites, ap/celery, mo/molluscs, al/lupins / (v) vegetarian, (vg) vegan

PRE- COCKTAILS

←
INDEX

WELCOME DRINK



Service duration: approximately 30 minutes

WELCOME DRINK €12

Spiced potato crisps vg

Toasted nuts with black salt fs/v

Olives with "mojo picón" dressing v

Water + Cava glass

WELCOME DRINK €16

Puff pastry and black olive sticks fs/gl/la/v

Spiced cassava chips v

Crudités with "Lora" dips v

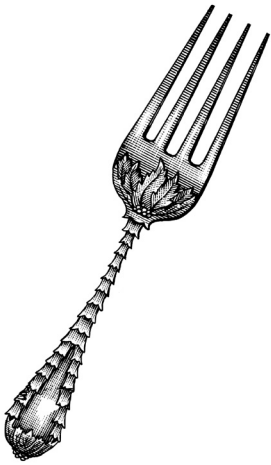
Water + Cava glass



VEUVE CLICQUOT GLASS 18€

Sales prices excl. VAT* | €10 charge per person for groups of less than 50 people** | Service duration approx. 45 min***

PRE-COCKTAILS



Service duration: approximately 1 hour

WELCOME DRINK €22

Spiced potato crisps vg

Toasted nuts with black salt fs/v

Olives with "mojo picón" dressing v

Water + Cava glass

WELCOME DRINK €26

Puff pastry and black olive sticks fs/gl/la/v

Spiced cassava chips v

Crudités with "Lora" dips v

Water + Cava glass



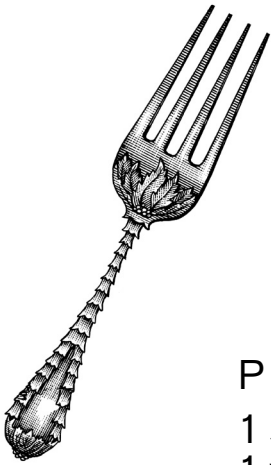
VEUVE CLICQUOT GLASS 18€

Sales prices excl. VAT* | €10 charge per person for groups of less than 50 people** | Service duration approx. 45 min***

All pre-cocktail menus must be followed by lunch or dinner**** | If you only opt for the Pre-cocktail (your choice), you have to add the bev. pack*****

PRE-COCKTAILS

Service duration: approximately 45 minutes



PRE-COCKTAILS (YOUR CHOICE)

1 snack - 3 cold canapés

1 warm canapé €15 (+€10 beverage pack)

Water + Glass of Cava

1 snack - 3 cold canapés

2 warm canapés €20 (+€10 beverage pack)

Water + Glass of Cava

1 snack - 3 cold canapés

1 warm canapés €15 (+€20 beverage pack)

White wine, red wine, beer and soft drinks

1 snack - 3 cold canapés

2 warm canapés €20 (+€20 beverage pack)

White wine, red wine, beer and soft drinks



White wine: Baluarte, Verdejo

Red wine: Viña Salceda Crianza, Rioja

Cava: Perelada Brut Reserva

Beer: Estrella Damm

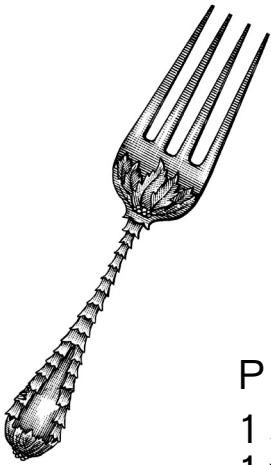
VEUVE CLICQUOT GLASS 18€

Sales prices excl. VAT* | €10 charge per person for groups of less than 50 people**

All pre-cocktail menus must be followed by lunch or dinner**** | If you only opt for the Pre-cocktail (your choice), you have to add the bev. pack*****

PRE-COCKTAILS

Service duration: approximately 1 hour



PRE-COCKTAILS (YOUR CHOICE)

1 snack - 3 cold canapés

1 warm canapé €15 (+€20 beverage pack)

Water + Glass of Cava

1 snack - 3 cold canapés

2 warm canapés €20 (+€20 beverage pack)

Water + Glass of Cava

1 snack - 3 cold canapés

1 warm canapé €15 (+€25 beverage pack)

White wine, red wine, beer and soft drinks

1 snack - 3 cold canapés

2 warm canapés €20 (+€25 beverage pack)

White wine, red wine, beer and soft drinks



White wine: Baluarte, Verdejo

Red wine: Viña Salceda Crianza, Rioja

Cava: Perelada Brut Reserva

Beer: Estrella Damm

VEUVE CLICQUOT GLASS 18€

Sales prices excl. VAT* | €10 charge per person for groups of less than 50 people**

All pre-cocktail menus must be followed by lunch or dinner**** | If you only opt for the Pre-cocktail (your choice), you have to add the bev. pack*****

SELECTIONS

SNACKS

Vermouth-stuffed olives sf/vg
Sun-dried tomato and oregano sable biscuits gl/la/fs
Spiced potato crisps vg
Puff pastry and black olive sticks gl/la
Root veggie chips vg
Goat cheese and raspberry lollipop la/v
Spicy cassava chips vg

CHOOSE YOUR COLD SNACKS

Vitello tonnato flatbread with capers gl/hu/pe
Salmon tartare with roe and wasabi mayo pe/hu
Garden tomato, ricotta, pesto and crispy potato la/fs/v
Greek salad mini pita la/gl/v
Bite-sized Niçoise salad fs/hu/v
Creamy chicken curry salad with radish and shiso sprouts hu
Bite-sized Caesar salad with Parmesan texture la/hu/pe/gl
Sun-dried tomato tartare with fresh avocado and coriander vg
Roasted vegetables and garum focaccia gl
Goat's cheese cigar with acacia honey la/gl/v

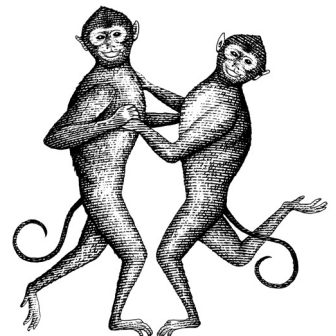
CHOOSE YOUR WARM SNACKS

Monkfish nuggets with tartare sauce gl/pe/hu
Salted cod dice cooked "llauna style" (paprika, garlic, olive oil and vinegar) pe
Homemade Iberian ham croquette topped with Iberian ham gl/la/hu
Creamy pesto and pecorino orzo pasta gl/la/fs/v
Roast beef roll with spiced mustard and crispy onion gl/mz
Payoyo cheese and mint briouat with pomegranate molasses gl/la/v
Crispy sausage roll made of traditional Spanish sausage (chistorra) gl
Kataifi prawn with guacamole cr/gl

VEGAN

Roasted aubergine, lentil hummus and sunflower sprouts fs
Watermelon "vegan roast beef"
Aubergine saltimbocca with truffled soy milk sj
Vegan mini burger with rocket and chipotle emulsion gl

Snacks or canapés items can be substituted for any of the vegan options.



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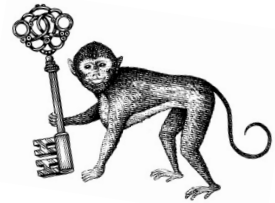
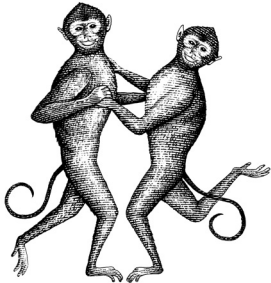
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(v) vegetarian, (vg) vegan

ADDITIONAL STATIONS

←
INDEX

ADDITIONAL STATIONS

TO YOUR COCKTAIL MENU



IBERIAN HAM

Hand-carved Iberian ham, tomato bread and extra virgin olive oil
€1,100 per piece (recommended one piece per 90 people)

CHEESE FLOWERS

Cheese rosettes served in a sweet or savory biscuit cone, paired
with jams and essences

2 cheeses €450 (140 rosettes – recommended for 90 people)

4 cheeses €850 (280 rosettes – recommended for 150 people)

8 cheeses €1,500 (600 rosettes – recommended for 300 people)

Special setup

SUSHI BAR BY CÓSMICO

Selection of nigiri, sashimi, maki and uramaki, freshly prepared
€29 per person (6 pieces per person)

CARPIER SMOKED SALMON STATION

Selection of homemade smoked salmon, served with toast, smoked
fried almonds and salmon skin chips
€28 per person

ROBATA

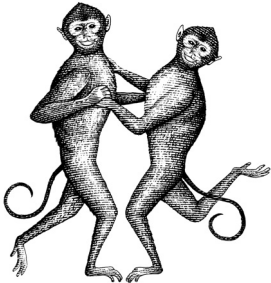
Japanese-inspired charcoal-grilled skewers (outdoor area only)
(vegan, vegetarian options available)
€25 per person



Sales prices excl. VAT* | The duration equals the time of the selected event** | Please ask for the rates for groups of less than 50 people**

ADDITIONAL STATIONS

TO YOUR COCKTAIL MENU



XESC REINA SOBRASADA

Sobrasada from the charcuterie master Xesc Reina, served with tomato bread, mini ensaimadas, jams and fresh fruit

€24 per person

"CASSOLES" (POT) BY L'ANXOVA DIVINA

Selection of homemade stews by L'Anxova Divina restaurant

€18 per person

SWEET CREPES

Freshly prepared crepes with a choice of Suzette or Suchard

€23 per person

NOODLE STATION

Freshly prepared noodle stir-fry
(Vegan and vegetarian options available)

€22 per person

NITRO ICE CREAM

Selection of sorbets, freshly prepared with liquid nitrogen, sweet or savory

Gluten-free, sugar-free and vegan

€24 per person

Alcohol-infused ice cream available
(supplement €7 per person)

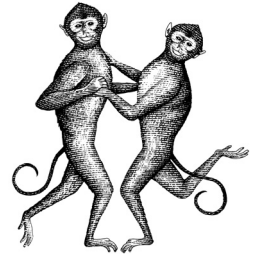


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(v) vegetarian, (vg) vegan

ADDITIONAL STATIONS

TO YOUR COCKTAIL MENU



PAELLAS BY L'ANXOVA DIVINA

Selection of freshly prepared rice dishes by our restaurant L'Anxova Divina
€22 per person

NIKKEI STATION BY CÓSMICO

Selection of ceviches and tiraditos (raw fish dishes), individually served
€20 per person

STEAK TARTARE

Traditional steak tartare with cured egg yolk and potato sticks
€20 per person

CHOCOLATE BAR

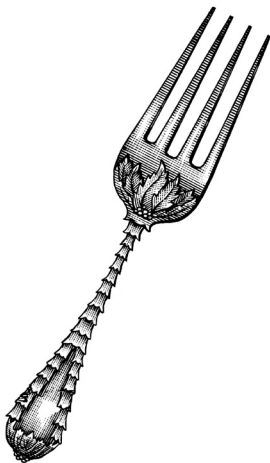
Chocolate goodies, finished on the spot
Chocolates – Strawberries with chocolate – Sable biscuits with chocolate
€22 per person

TACOS WEY

Mini tacos on corn tortillas: Pastor – Pibil – Seafood
€19 per person

CURRY STATION

Selection of Indian-inspired curries
(Vegan and vegetarian options available)
€19 per person



Sales prices excl. VAT* | The duration equals the time of the selected event** | Please ask for the rates for groups of less than 50 people***

ADDITIONAL STATIONS

TO YOUR COCKTAIL MENU



OYSTERS

Amelie oysters opened on the spot with toppings and sauces
€20 per person

GRILLED MINI BURGER

Aged beef burger with flavoured buns and a choice of toppings
(Vegan and vegetarian options available)
€19 per person

HAND-CARVED IBERIAN CURED MEATS

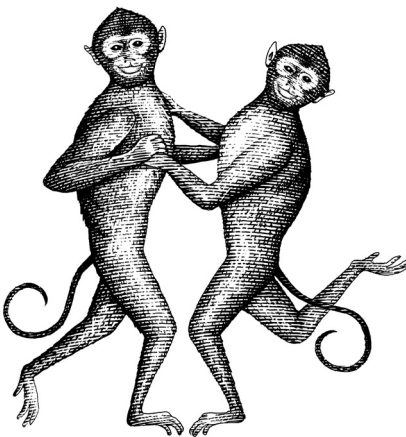
Selection of artisan cured meats, served with tomato bread,
breadsticks and regañas (crackers)
€19 per person

THE GRILLED BREADS

Encapsulated brioche, flatbread with butter and toppings: anchovy,
Brie cheese and roast ham
€19 per person

MOZZARELLA AND BURRATA BAR

Selection of salads based on burrata and mozzarella,
with scented olive oils
€15 per person



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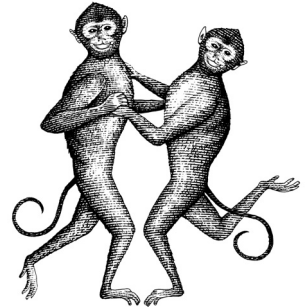
ADDITIONAL STATIONS

TO YOUR COCKTAIL MENU



"ON STICK" WAFFLE STAND

Freshly prepared waffles with different toppings,
served on a stick
€16 per person



LEVANTINE MEDITERRANEAN STATION BY LORA

The best dips and homemade breads by "Lora" Restaurant
€15 per person

KAKIGORI (JAPANESE GRANITA)

Freshly prepared lychee and strawberry granita
Gluten-free, sugar-free and vegan
€15 per person

DIM SUM AND GYOZA STATION

Selection of steamed dim sums and gyozas with
sauces and dips
(Vegan and vegetarian options available)
€15 per person

OPEN-CHEESE RISOTTO

Freshly prepared risotto, finished in open Parmesan cheese
with asparagus and mushrooms
€15 per person

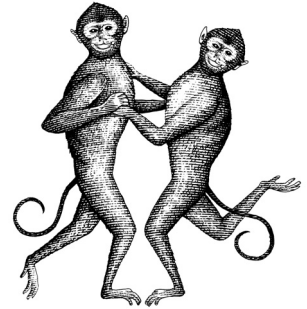


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(v) vegetarian, (vg) vegan

ADDITIONAL STATIONS

TO YOUR COCKTAIL MENU



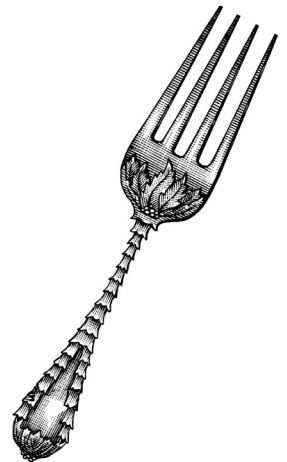
HOMEMADE ICE CREAMS AND SORBETS
Selection of ice cream served in a cone with toppings
(choice of flavours)
(Vegan and sugar-free options available)
€15 per person (6 pieces per person)

COTTON CANDY BAR
Freshly prepared cotton candy
€16 per person

NATIONAL AND INTERNATIONAL CHEESES
Selection of cheeses served with fresh
and dried fruits
€15 per person

VEGAN GOI CUON (VIETNAMESE ROLLS)
Selection of vegan Vietnamese rolls
€15 per person

FRUIT BAR
Preparations with seasonal fruit
Skewers – Cut fruit – Infused fruit
€12 per person



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gl/gluten, cr/shellfish, hu/eggs, pe/fish, ca/peanuts, sj/soya, la/milk, fs/nuts, mz/mustard, se/sesame, sf-sulphites, ap/celery, mo/molluscs, al/lupins
(v) vegetarian, (vg) vegan

SEATED BUFFET

←
INDEX

SEATED BUFFET

BUFFET 1 - €75



COLD PLATES AND SALADS

Local mixed leaves and lettuce hearts with crudités, dressings and garnishes vg
Levantine dips by "Lora" (Mediterranean dips) with Arabic bread: hummus, muhammara and babaganoush gl/fs/vg
Caesar salad station: Parmesan cheese, roasted chicken or anchovies la/pe/gl
International cheeses, served with crackers, seasonal fruit and dried fruits la/gl/fs/v
Iberian cured meats with flatbread with tomato and extra virgin olive oil gl
Green apple, quinoa, and chickpea tabbouleh vg

HOT DISHES

Roasted pumpkin cream with coconut milk, coriander, and black sesame vg
Mushroom panzerotti with Aurora sauce and basil sprouts gl/la/v
Cod loin cooked at low temperature with pil-pil and piquillo peppers (special variety) pe
Grilled beef "onglet" (hanger steak), chimichurri and roasted corn with smoked butter la
Potato gratin "Dauphinois" la/v

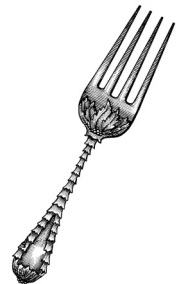
CHEF'S STATION

Fresh salmon fillet "en croute" (wrapped in puff pastry) la/pe/gl



DESSERTS

Assortment of 4 mini desserts by our pastry team
Saracen tart with glazed strawberries and coconut
Catalan cream with berries, whipped cream, and balsamic glaze gl/hu/la
Mini Black Forest cake with Amarena cherry gl/hu/la
Thin baked apple and cinnamon puff pastry gl/la
Yuzu and matcha tea profiteroles gl/la
Lime and ginger-infused fruit skewers
Lemon pie with meringue and coconut



BEVERAGE PACKAGE 25€

White wine: Baluarte, Verdejo
Red wine: Viña Salceda Crianza, Rioja
Cava: Perelada Brut Reserva
Beer: Estrella Damm
Soft Drinks

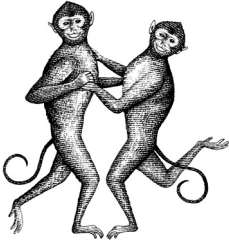
SOFT DRINKS PACKAGE 15€

Water
Juices
Soft Drinks

VEUVE CLICQUOT GLASS 18€

Sales prices excl. VAT* | Drinks service not included** | Duration approx. 1.30 hrs*** | Minimum 50 people****

SEATED BUFFET



BUFFET 2 - €70



COLD PLATES AND SALADS

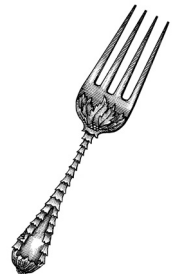
- Local mixed leaves and lettuce hearts with crudités, dressings and garnishes vg
- Spanish cold soups: gazpacho, salmorejo, ajoblanco with garnishes fs/vg
- Caesar salad station: Parmesan cheese, roast chicken or anchovies la/pe/gl
- Quinoa bar: Three types of quinoa (black, white, and red) with toppings and dressings vg
- Mixed ceviche: seabass & shrimp with canchita (fried corn) and cassava chips cr/pe
- Classic guacamole with green plantain chips and fresh coriander vg

HOT DISHES

- Mascarpone cheese and seasonal vegetable cream la/gl/v
- Hake loin with clams, asparagus, velouté and quail egg pe/mo/hu/gl
- Slow-cooked beef short rib
- Spinach cannelloni with soubise sauce and Parmesan cheese la/gl/v
- Grilled asparagus and vegetables with romesco sauce fs/vg

DESSERTS

- Assortment of 4 mini desserts by our pastry team
- Saracen tart with glazed strawberries and coconut
- Catalan cream with berries, whipped cream and balsamic glaze gl/hu/la
- Mini Black Forest cake with Amarena cherry gl/hu/la
- Thin baked apple and cinnamon puff pastry gl/la
- Dark chocolate and almond rocks fs/la
- Rice pudding with cinnamon and lemon la
- Infused Galia melon



BEVERAGE PACKAGE 25€

- White wine: Baluarte, Verdejo
- Red wine: Viña Salceda Crianza, Rioja
- Cava: Perelada Brut Reserva
- Beer: Estrella Damm
- Soft Drinks

SOFT DRINKS PACKAGE 15€

- Water
- Juices
- Soft Drinks

VEUVE CLICQUOT GLASS 18€

Sales prices excl. VAT* | Drinks service not included** | Duration approx. 1.30 hrs*** | Minimum 50 people****

gl-gluten, cr-shellfish, hu-eggs, pe-fish, ca-peanuts, sj-soya, la-milk, fs-nuts, mz-mustard, se-sesame, sf-sulphites,
ap-celery, mo-molluscs, al-lupins, (V) - vegetarian, (VG) - vegan

SEATED BUFFET



BUFFET 3 - €70

COLD PLATES AND SALADS

- Local mixed leaves and lettuce hearts with crudités, dressings and garnishes vg
- Spanish cold soups: gazpacho, salmorejo, ajoblanco with garnishes fs/vg
- Caesar salad station: Parmesan cheese, roast chicken or anchovies la/pe/gl
- Quinoa bar: Three types of quinoa (black, white, and red) with toppings and dressings vg
- Pasta salad with genovese pesto and sun-blushed tomatoes gl/fs/v
- Variety of seasonal tomatoes with tuna belly and red onion pe

HOT DISHES

- Minestrone soup with puff pastry au gratin la/v
- Grilled sea bream supreme with fennel and beurre blanc sauce pe/la
- Pumpkin and black truffle ravioli with pecorino cheese la/gl/v
- Aged beef grilled and cooked Stroganoff style with seasonal mushrooms la
- Sautéed broccolini with garlic and anchovies pe
- Vegan protein and pistachio empanadas fs/sj/vg

DESSERTS

- Assortment of 4 mini desserts by our pastry team
- Saracen tart with glazed strawberries and coconut
- Catalan cream with berries, whipped cream and balsamic reduction gl/hu/la
- Mini Black Forest cake with Amarena cherry gl/hu/la
- Thin baked apple and cinnamon puff pastry gl/la
- Pistachio and white chocolate financier fs/la
- Campari-infused watermelon
- Strawberries and cream



BEVERAGE PACKAGE 25€

- White wine: Baluarte, Verdejo
- Red wine: Viña Salceda Crianza, Rioja
- Cava: Perelada Brut Reserva
- Beer: Estrella Damm
- Soft Drinks

SOFT DRINKS PACKAGE 15€

- Water
- Juices
- Soft Drinks

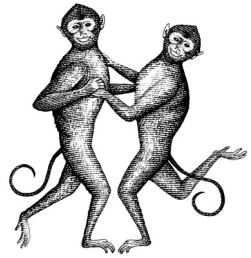
VEUVE CLICQUOT GLASS 18€

Sales prices excl. VAT* | Drinks service not included** | Duration approx. 1.30 hrs*** | Minimum 50 people****

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ap-celery, mo-molluscs, al-lupins, (V) - vegetarian, (VG) - vegan

SEATED BUFFET

BUFFET 4 - €65



COLD PLATES AND SALADS

- Local mixed leaves and lettuce hearts with crudités, dressings and garnishes vg
- Spanish cold soups: gazpacho, salmorejo, ajoblanco with garnishes fs/vg
- Caesar salad station: Parmesan cheese, roast chicken or anchovies la/pe/gl
- Potato and apple salad with homemade mayonnaise with Savora mustard hu/mz/v
- Catalan escalivada (fire-roasted vegetables), Arbequina olives, anchovies and hand-cut spring onion pe/v

HOT DISHES

- Classic "Vichyssoise" cream with sourdough bread croutons and herb oil la/gl/v
- Poached salmon dice with beurre blanc sauce and sautéed mushrooms la/pe
- Spiced and roasted cauliflower with "Raz El Hanout" yoghurt raita v/vg
- Vegetable lasagna au gratin with Emmental and goat's cheese la/v
- Beef prime rib strips in creamy porcini sauce with rosemary rice pilaf la

DESSERTS

- Assortment of 4 mini desserts by our pastry team
- Saracen tart with glazed strawberries and coconut
- Catalan cream with berries, whipped cream and balsamic glaze gl/hu/la
- Mini Black Forest cake with Amarena cherry gl/hu/la
- Thin baked apple and cinnamon puff pastry gl/la
- Baby pineapple and strawberry lollypops
- Cut seasonal fruit



BEVERAGE PACKAGE 25€

White wine: Baluarte, Verdejo
Red wine: Viña Salceda Crianza, Rioja
Cava: Perelada Brut Reserva
Beer: Estrella Damm
Soft Drinks

SOFT DRINKS PACKAGE 15€

Water
Juices
Soft Drinks

VEUVE CLICQUOT GLASS 18€

Sales prices excl. VAT* | Drinks service not included** | Duration approx. 1.30 hrs*** | Minimum 50 people****

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ap-celery, mo-molluscs, al-lupins, (V) - vegetarian, (VG) - vegan

SEATED BUFFET



BUFFET 5 - €65



COLD PLATES AND SALADS

Local mixed leaves and lettuce hearts with crudités, dressings and garnishes vg

Spanish cold soups: gazpacho, salmorejo, ajoblanco with garnishes fs/vg

Caesar salad station: Parmesan cheese, roast chicken or anchovies la/pe/gl

Cannellini bean salad with smoked cod and fresh tomato pe

Vitello tonnato with capers and focaccia croutons pe/gl

HOT DISHES

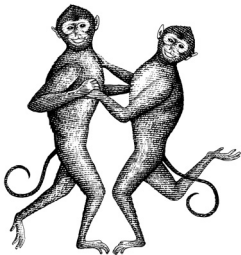
Tomato and basil cream la/gl/v

Sea bass and clam casserole in green sauce gl/mo

Beef stew "Bourguignon" with creamy celeriac purée la/sf/ap

Sautéed seasonal vegetables and wild mushrooms vg

Mini jacket potato with Emmental cheese and Zaatar la/v



DESSERTS

Assortment of 4 mini desserts by our pastry team

Saracen tart with glazed strawberries and coconut

Catalan cream with berries, whipped cream and balsamic glaze gl/hu/la

Mini Black Forest cake with Amarena cherry gl/hu/la

Thin baked apple and cinnamon puff pastry gl/la

Grapefruit salad with muscovado sugar and mint

Dark chocolate and almond rocks fs/la

BEVERAGE PACKAGE 25€

White wine: Baluarte, Verdejo
Red wine: Viña Salceda Crianza, Rioja
Cava: Perelada Brut Reserva
Beer: Estrella Damm
Soft Drinks

SOFT DRINKS PACKAGE 15€

Water
Juices
Soft Drinks

VEUVE CLICQUOT GLASS 18€

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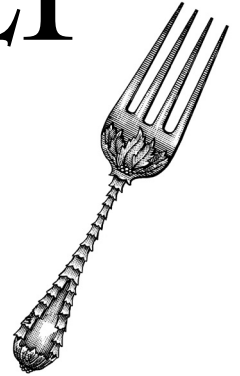
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ap-celery, mo-molluscs, al-lupins, (V) - vegetarian, (VG) - vegan

STAFF
BUFFET

←
INDEX

STAFF BUFFET

€45



Local mixed leaves and lettuce hearts with crudités, dressings and garnishes vg
Levantine dips by "Lora" (Mediterranean dips) with Arabic bread: hummus, muhammara
and babaganoush gl/fs/vg

International cheeses, served with crackers, seasonal fruit and dried fruits la/gl/fs/v

(CHOICE OF 2)

Slow-cooked beef short rib

Vegetable lasagna au gratin with Emmental and goat's cheese la/v

Poached salmon with beurre blanc sauce and sautéed mushrooms la/pe

Veal scallopini in porcini sauce with rosemary rice pilaf la

DESSERTS

Cut seasonal fruit

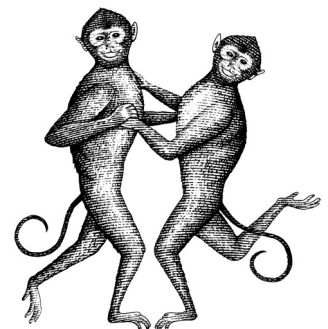
Catalan cream with berries la/hu/v

Mini Black Forest cake with raspberry gl/la/hu/v



BEVERAGE PACKAGE 14€

Water, juices and coffees

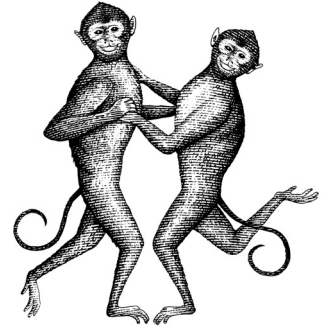


Sales prices excl. VAT* | Drinks service not included** | Duration approx. 1 hr***

gl-gluten, cr-shellfish, hu-eggs, pe-fish, ca-peanuts, sj-soya, la-milk, fs-nuts, mz-mustard, se-sesame, sf-sulphites,
ap-celery, mo-molluscs, al-lupins, (V) - vegetarian, (VG) - vegan

STAFF BUFFET

A la Carte to be added to your buffet



COLD PLATES AND SALADS

Cold smoked fish: salmon, tuna, swordfish, and cod *pe* €12

Beef bresaola with pecorino cheese and pistachio dressing *la/fs* €12

Classic roast beef with horseradish and pickles €8

Pulse salad with "esqueixada" (shredded) cod and fresh tomatoes *pe* €6

Curried chicken salad with radish and chervil *hu/la* €6

Kale, mango and watermelon salad with toasted sesame and kimchi *se/vg* €6

HOT DISHES

Beef tenderloin "Rossini" *gl* €21

"Suquet" (stew) of rockfish and red shrimp *cr/pe/gl* €15

Fig-stuffed milk-fed lamb shoulder, lemongrass and brandy *fs/sf* €16

Grilled Iberian pork "presa", "papas arrugás" and green mojo picón €16

Grilled sea bass supreme with fennel, cumin carrots and broccolini *pe* €12

French onion soup, baked puff pastry with Emmental cheese *gl/la/v* €7

Vegan protein and aubergine moussaka with truffle and soy milk *sj/vg* €7



Sales prices excl. VAT* | Please ask for the price of coffee breaks with less than 50 people**

gl-gluten, *cr*-shellfish, *hu*-eggs, *pe*-fish, *ca*-peanuts, *sj*-soya, *la*-milk, *fs*-nuts, *mz*-mustard, *se*-sesame, *sf*-sulphites,
ap-celery, *mo*-molluscs, *al*-lupins, (V) - vegetarian, (VG) - vegan

SEATED BRUNCH

←
INDEX

SEATED BRUNCH



€75

Juices: orange, grapefruit, watermelon, apple, pineapple

Granola Bowl Station: Yoghurt, berries, chia, cut fruit, acai and homemade granola la

Egg Station: Eggs Benedict with salmon, fried eggs with ham, etc hu

Selection of Iberian cured meats with tomato bread and extra virgin olive oil gl

Selection of national and international cheeses with dried fruits and Carasau bread

Selection of homemade breads and pastries (vegan options available) gl/la/hu

Green apple, quinoa, and chickpea tabbouleh vg

Local mixed leaves and lettuce hearts, crudités with dressings and garnishes vg

Caesar salad station: Parmesan cheese, roast chicken or anchovies la/pe/gl

Levantine dips by "Lora" (Mediterranean dips) with Arabic bread: hummus, muhammara and babaganoush gl/fs/vg

Roasted pumpkin cream with coconut milk, coriander and black sesame vg

Mushroom panzerotti with Aurora sauce and basil sprouts gl/la/v

Beef stew "Bourguignon" with creamy celery root la/sf/ap

Poached salmon loin with beurre blanc sauce and sautéed mushrooms la/pe

Vegan protein and aubergine moussaka with truffle and soy milk sj/vg

Grilled asparagus and vegetables with romesco sauce fs/vg

Assortment of 4 mini desserts by our pastry team

Saracen tart with glazed strawberries and coconut

Catalan cream with berries, whipped cream and balsamic glaze gl/hu/la

Mini Black Forest cake with Amarena cherry gl/hu/la

Thin baked apple and cinnamon puff pastry gl/la

Seasonal fruit tartlet ve

Pistacchio, peach and yuzu Rocher la/hu/v

SLS macaroon tower gl/fs/la/v

BEVERAGE PACKAGE 32€

White wine: Baluarte, Verdejo

Red wine: Viña Salceda Crianza, Rioja

Cava: Perelada Brut Reserva

Beer: Estrella Damm

Soft Drinks

VEUVE CLICQUOT GLASS 18€

Sales prices excl. VAT* | Drinks service not included** | €10 charge per person for groups of less than 30 people*** | Service duration 1.45 hrs approx.****

gl-gluten, cr-shellfish, hu-eggs, pe-fish, ca-peanuts, sj-soya, la-milk, fs-nuts, mz-mustard, se-sesame, sf-sulphites, ap-celery, mo-molluscs, al-lupins, (V) - vegetarian, (VG) - vegan

FOOD MARKET

←
INDEX

FOOD MARKET

€120

XESC REINA IBERIAN CURED MEAT AND SOBRASADA BAR

Hand-carved Iberian ham, Selection of artisan cured meats and sobrasada by charcuterie master Xesc Reina with tomato bread and extra virgin olive oil

LEVANTINE MEDITERRANEAN STATION BY LORA

The best dips and homemade breads by Lora Restaurant

NIKKEI BAR BY CÓSMICO

Selection of ceviches and tiraditos

CHEESE ROSETTE BAR

Cheese rosettes served in a sweet or savory biscuit cone, paired with jams and essences

PAELLA AND "CASSOLES" (CLAY POT) BY L'ANXOVA DIVINA

Selection of freshly prepared homemade stews and rice dishes by our restaurant L'Anxova Divina

EGG BAR

Organic eggs with variations: fried, lazy omelette, or scrambled eggs with Iberian ham, wild mushrooms, or cod

ROBATA
(OUTDOOR AREA)
Japanese-inspired charcoal-grilled skewers
(Vegan and vegetarian options available)

THE GRILLED BREADS
(INDOOR & OUTDOOR AREA)
Encapsulated brioche and flatbread with butter
and toppings Anchovy, Brie cheese, roast ham

DESSERT BAR BY OUR PASTRY TEAM

Selection of desserts by our pastry team

HOMEMADE ICE CREAMS AND SORBETS

Selection of ice creams served in a cone with toppings
(Vegan and sugar-free options available)

BEVERAGE PACKAGE 28€

White wine: Baluarte, Verdejo
Red wine: Viña Salceda Crianza, Rioja
Cava: Perelada Brut Reserva
Beer: Estrella Damm
Soft Drinks

VEUVE CLICQUOT GLASS 18€

Sales prices excl. VAT* | Drinks service not included** | €10 charge per person for groups of less than 80 people*** | Service duration 1.45 hrs approx.****

gl-gluten, cr-shellfish, hu-eggs, pe-fish, ca-peanuts, sj-soya, la-milk, fs-nuts, mz-mustard, se-sesame, sf-sulphites,
ap-celery, mo-molluscs, al-lupins, (V) - vegetarian, (VG) - vegan

SEATED LUNCH AND DINNER

←
INDEX

SEATED LUNCH AND DINNER



MENU 1 - €72

VEGETABLE ROOTS SALAD WITH "TOUS DELS TIL-LERS" CHEESE

Baby spinach with citrus dressing and toasted walnuts *la/fs/v*

GRILLED BEEF TENDERLOIN

Crispy potato millefeuille, broccolini, mushrooms with Bordelaise sauce *la/sf*

PASSION FRUIT TIRAMISÚ

Coffee ladyfinger sponge with mascarpone texture *gl/la/v*

MENU 2 - €72

WARM PICKLED FREE-RANGE CHICKEN SALAD

Pickled seasonal vegetables.

ROASTED SALMON LOIN WITH BLACK MISO

Bok choy and corn cream with lotus root chips *pe/sj*

"THE RASPBERRY"

Yoghurt with black pepper and raspberry *gl/la/fs/v*



BEVERAGE PACKAGE 25€

White wine: Baluarte, Verdejo
Red wine: Viña Salceda Crianza, Rioja
Cava: Perelada Brut Reserva
Beer: Estrella Damm
Soft Drinks

SOFT DRINKS PACKAGE 15€

Water
Juices
Soft Drinks

VEUVE CLICQUOT GLASS 18€

Sales prices excl. VAT* | Drinks service not included** | Duration approx. 1.15 hrs**

gl-gluten, cr-shellfish, hu-eggs, pe-fish, ca-peanuts, sj-soya, la-milk, fs-nuts, mz-mustard, se-sesame, sf-sulphites, ap-celery, mo-molluscs, al-lupins, (V) - vegetarian, (VG) - vegan

SEATED LUNCH AND DINNER



MENU 3 - €68

BURRATINA AND GREEN APPLE SALAD

Beetroot, rocket and dukkah *la/v*

MARBLED SEA BASS

Spinach, spiced polenta with tangy velouté *pe/la*

PISTACHIO AND CANDIED PEACH CAKE

Yuzu ice cream *gl/la/fs/v*

MENU 4 - €68

BLUEFIN TUNA TATAKI

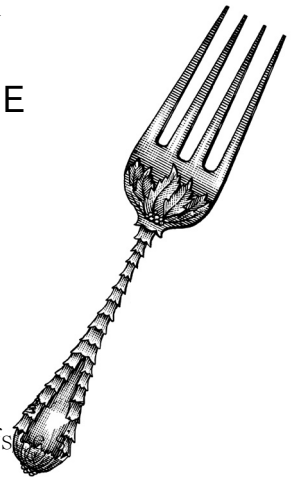
Pistachio ajoblanco, sesame seeds and avocado *pe/fs*

IBERIAN PORK "PRESA"

"Papas arrugás", Iberian ham crumbs with
smoked aubergine

MANGO AND BASIL RAVIOLI

Olive oil sponge cake and vanilla ice cream *gl/la/v*



BEVERAGE PACKAGE 25€

White wine: Baluarte, Verdejo
Red wine: Viña Salceda Crianza, Rioja
Cava: Perelada Brut Reserva
Beer: Estrella Damm
Soft Drinks

SOFT DRINKS PACKAGE 15€

Water
Juices
Soft Drinks

VEUVE CLICQUOT GLASS 18€

Sales prices excl. VAT* | Drinks service not included** | Duration approx. 1.15 hrs**

gl-gluten, cr-shellfish, hu-eggs, pe-fish, ca-peanuts, sj-soya, la-milk, fs-nuts, mz-mustard, se-sesame, sf-sulphites,
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SEATED LUNCH AND DINNER

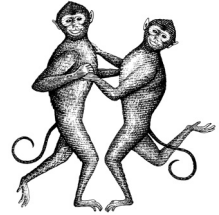
MENU 5 - €58

SALMON GRAVLAX

Sour cream, pickled cucumber and hand-cut spring onion 1a/pe

FREE-RANGE CHICKEN BREAST

Porcini mushrooms, potato millefeuille
and Albufera sauce 1a/gl



CHOCOLATE AND HAZELNUT FINGER

Salted toffee, vanilla ice cream
and whipped cream 1a/hu/fs/gl/v



MENU 6 - €58

TOMATO CONFIT TARTARE.

Avocado and Kalamata olives with seasonal
petit green leaves vg

GRILLED HAKE LOIN

Lemon confit, semolina and coriander gl/pe

STRAWBERRY PAVLOVA

Creamy ice cream, infused strawberry sauce
and freeze-dried strawberries 1a/hu/v



BEVERAGE PACKAGE 25€

White wine: Baluarte, Verdejo
Red wine: Viña Salceda Crianza, Rioja
Cava: Perelada Brut Reserva
Beer: Estrella Damm
Soft Drinks

SOFT DRINKS PACKAGE 15€

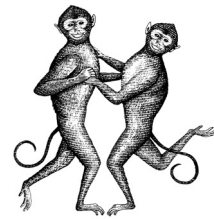
Water
Juices
Soft Drinks

VEUVE CLICQUOT GLASS 18€

Sales prices excl. VAT* | Drinks service not included** | Duration approx. 1.15 hrs**

gl-gluten, cr-shellfish, hu-eggs, pe-fish, ca-peanuts, sj-soya, la-milk, fs-nuts, mz-mustard, se-sesame, sf-sulphites,
ap-celery, mo-molluscs, al-lupins, (V) - vegetarian, (VG) - vegan

SEATED LUNCH AND DINNER



MENU-7-VEGAN - €72

INFUSED WATERMELON TATAKI

Kale, quinoa and toasted sesame seeds se

COURGETTE AND TRUFFLE TART

Wild mushrooms, pumpkin and miso gl/sj

PECAN PIE

Almond ice cream with coconut and lime sauce gl/fs



BEVERAGE PACKAGE 25€

White wine: Baluarte, Verdejo
Red wine: Viña Salceda Crianza, Rioja
Cava: Perelada Brut Reserva
Beer: Estrella Damm
Soft Drinks

SOFT DRINKS PACKAGE 15€

Water
Juices
Soft Drinks

VEUVE CLICQUOT GLASS 18€

Sales prices excl. VAT* | Drinks service not included** | Duration approx. 1.15 hrs**

gl-gluten, cr-shellfish, hu-eggs, pe-fish, ca-peanuts, sj-soya, la-milk, fs-nuts, mz-mustard, se-sesame, sf-sulphites,
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BANQUET MENU | SLS BARCELONA

GALA DINNER

←
INDEX

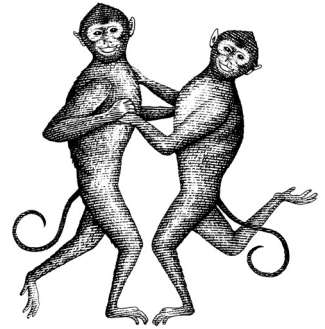
GALA DINNER

MENU 1 - €120 (150 people max)



AMUSE-BOUCHE

King crab salad with its "tuile" (thin wafer) cr/gl



ATLANTIC BLUE LOBSTER

Strawberry gazpacho, mozzarella pearls, iceplant
with Beluga caviar cr/pe/la

WILD TURBOT

Creamy orzo, black garlic and broccolini gl/la

WAGYU'S HANGING TENDER ONGLET

Lentils, foie gras and Chioggia beetroot

DARK CHOCOLATE FONDANT

Caramelized hazelnut, bitter chocolate
and raspberry ice cream gl/hu/la/fs

SLS MACARONS fs/hu

ORANGE AND ALMOND TUILE gl/hu/la

MATCHA TEA AND CHOCOLATE TRUFFLES la

BEVERAGE PACKAGE 32€

White wine: Baluarte, Verdejo
Red wine: Viña Salceda Crianza, Rioja
Cava: Perelada Brut Reserva
Beer: Estrella Damm
Soft Drinks

VEUVE CLICQUOT GLASS 18€



Sales prices excl. VAT* | Drinks service not included** | Duration approx. 1.45 hrs**

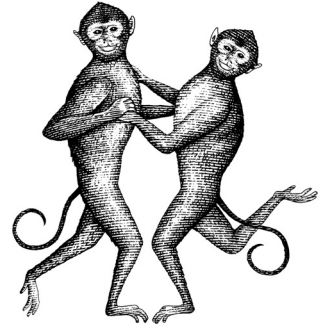
GALA DINNER



MENU 2 - €110

AMUSE-BOUCHE

Amberjack ceviche pe



LOCAL RED PRAWN CARPACCIO

Watercress and raspberry mignonette sauce
with Beluga caviar cr/pe

FOIE GRAS RAVIOLO

Porcini mushroom, liquorice and rocket gl

WAGYU BEEF SHORT RIB

Celeriac, parsnip, mild chimichurri and mangetouts ap/la

ÉCLAIR ROCHER

Different chocolate textures with salted
caramel ice cream gl/la/hu/fs

SLS MACARONS fs/hu

ORANGE AND ALMOND TUILE gl/hu/la

MATCHA TEA AND CHOCOLATE TRUFFLES la

BEVERAGE PACKAGE 32€

White wine: Baluarte, Verdejo

Red wine: Viña Salceda Crianza, Rioja

Cava: Perelada Brut Reserva

Beer: Estrella Damm

Soft Drinks

VEUVE CLICQUOT GLASS 18€

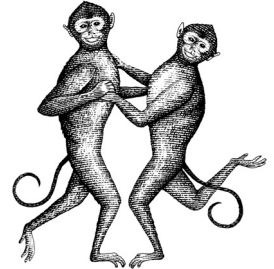


Sales prices excl. VAT* | Drinks service not included** | Duration approx. 1.45 hrs**

GALA DINNER



MENU 3 - €85



STAND OR SERVED APPETIZERS

Wild mushroom and goat's cheese cigar gl/la

Air-dried Wagyu bresaola

Crunchy foie gras ravioli gl

Watermelon "roast beef" with horseradish vg

Cantaloupe melon and Iberian ham

Aged ox steak tartare hu

PICKLED WHITE PRAWNS

Fresh fennel, avocado and dukkah cr/fs/gl

IBERIAN "PLUMA" (BONELESS FLANK)

Wild mushroom ragout with celeriac and Iberian ham ap

PEACH AND LYCHEE CURD

Passion fruit, vanilla and eucalyptus gl/hu/la/fs

PETIT FOURS

BEVERAGE PACKAGE 32€

White wine: Baluarte, Verdejo

Red wine: Viña Salceda Crianza, Rioja

Cava: Perelada Brut Reserva

Beer: Estrella Damm

Soft Drinks

VEUVE CLICQUOT GLASS 18€



Sales prices excl. VAT* | Drinks service not included** | Duration approx. 1.45 hrs**

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GALA DINNER

MENU 4 - €75



STAND OR SERVED APPETIZERS

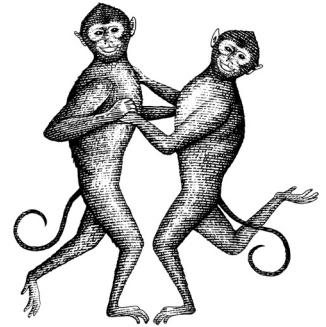
Crunchy foie gras ravioli gl

Watermelon "roast beef" with horseradish vg

Cantaloupe melon and Iberian ham

Aged ox steak tartare hu

Wild mushroom and goat's cheese cigar gl/la



KING SCALLOPS "CRUDO"

Lime gel and asparagus salad with Beluga caviar mo/pe

SEARED BEEF TENDERLOIN

Creamy potato and leek purée, green asparagus and

Bordelaise sauce la/sf

WHITE CHOCOLATE AND OREO CHEESECAKE

Passion fruit with custard milk variations gl/hu/la/fs

BEVERAGE PACKAGE 32€

White wine: Baluarte, Verdejo

Red wine: Viña Salceda Crianza, Rioja

Cava: Perelada Brut Reserva

Beer: Estrella Damm

Soft Drinks

VEUVE CLICQUOT GLASS 18€



Sales prices excl. VAT* | Drinks service not included** | Duration approx. 1.45 hrs**

GALA DINNER

MENU 5 - €75



STAND OR SERVED APPETIZERS

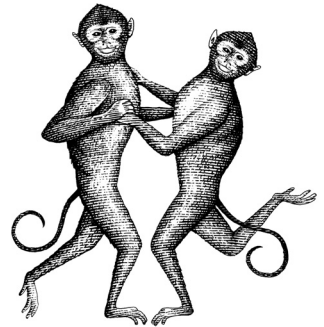
Cantaloupe melon with Iberian ham gl/la

Crunchy foie gras ravioli gl

Watermelon "roast beef" with horseradish vg

Wild mushroom and goat's cheese cigar gl/la

Aged ox steak tartare hu



FOIE GRAS MI-CUIT

Tender carquinyolis with quince jam and citrus salt gl/hu/fs

MONKFISH AND LOCAL PRAWN "SUQUET" (STEW)

Potato with rouille sauce and saffron pe/cr/hu/mz

DAISY LEMON CAKE

Whipped cream with ginger and lemon bash gl/hu/la

PETIT FOURS

BEVERAGE PACKAGE 32€

White wine: Baluarte, Verdejo

Red wine: Viña Salceda Crianza, Rioja

Cava: Perelada Brut Reserva

Beer: Estrella Damm

Soft Drinks



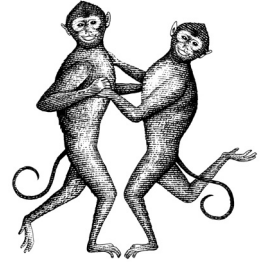
VEUVE CLICQUOT GLASS 18€

Sales prices excl. VAT* | Drinks service not included** | Duration approx. 1.45 hrs**

gl-gluten, cr-shellfish, hu-eggs, pe-fish, ca-peanuts, sj-soya, la-milk, fs-nuts, mz-mustard, se-sesame, sf-sulphites,
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GALA DINNER

VEG MENU 1 - €120



AMUSEBOUCHE

Vegetable ceviche with ají amarillo (hot chili pepper)
and cancha (fried corn)



PORCINI MUSHROOM CARPACCIO

Cured egg yolk in soy sauce, pine nuts
and crispy kale hu/sj/fs

BLACK TRUFFLE RISOTTO

Pecorino cheese, black garlic with broccolini la

VEGAN PROTEIN "FARCELLET" (RAVIOLI)

Lentils, tofu and Chioggia beetroot sj

DARK CHOCOLATE FONDANT

Caramelized hazelnut, bitter chocolate
and raspberry ice cream gl/hu/la/fs



SLS MACARONS fs/hu

ORANGE AND ALMOND TUILE gl/hu/la

MATCHA TEA AND CHOCOLATE TRUFFLES la

BEVERAGE PACKAGE 32€

White wine: Baluarte, Verdejo

Red wine: Viña Salceda Crianza, Rioja

Cava: Perelada Brut Reserva

Beer: Estrella Damm

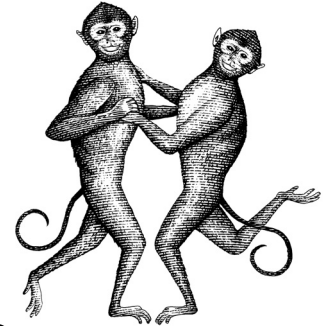
Soft Drinks

VEUVE CLICQUOT GLASS 18€

Sales prices excl. VAT* | Drinks service not included** | Duration approx. 1.45 hrs**

GALA DINNER

VEG MENU 2 - €80



STAND OR SERVED APPETIZERS

Avocado and dukkah

Wild mushroom and goat's cheese cigar gl/la

Watermelon "roast beef" with horseradish gl/vg

Sun-blushed tomato tartare vg

Quince jam and Payoyo cheese bonbon la

PUMPKIN AND BLACK TRUFFLE RAVIOLI

Tender carquinyolis, quince jam with citrus salt gl/hu/la/fs

BRAISED CELERIAC CUBE

Fresh green peas, mangetouts and crispy cassava

VEGAN TIRAMISÚ

Chocolate sorbet and soy caramel gl/sj



BEVERAGE PACKAGE 32€

White wine: Baluarte, Verdejo

Red wine: Viña Salceda Crianza, Rioja

Cava: Perelada Brut Reserva

Beer: Estrella Damm

Soft Drinks

VEUVE CLICQUOT GLASS 18€

Sales prices excl. VAT* | Drinks service not included**

If you choose a standing menu with appetizers, you have to add 2 bev. packages** | Duration approx. 1.45 hrs**

gl-gluten, cr-shellfish, hu-eggs, pe-fish, ca-peanuts, sj-soya, la-milk, fs-nuts, mz-mustard, se-sesame, sf-sulphites,
ap-celery, mo-molluscs, al-lupins, (V) - vegetarian, (VG) - vegan

CHILDREN'S MENU

€45 (your choice)

Roasted free-range chicken cannelloni au gratin gl/la
Homemade Poultry soup with vermicelli and "pilota" (meatball)
Garden tomato and mozzarella bocconcini salad la
Macaroni bolognese gl

Beef prime rib strips with French fries
Crispy battered fish nuggets with salad gl/hu/pe
Beef burger with cheese and French fries gl/la
Crispy chicken with sweet potato fries and ketchup gl/hu

Vanilla biscuit with hot chocolate la
Choice of ice cream sundae with cream and caramelized walnuts la/hu/fs
Soft chocolate cake with vanilla ice cream la/hu/gl
Seasonal fruit skewers

BEVERAGE PACKAGE 14€

Water and soft drinks



←
INDEX

Sales prices excl. VAT* | Drinks service not included**

gl-gluten, cr-shellfish, hu-eggs, pe-fish, ca-peanuts, sj-soya, la-milk, fs-nuts, mz-mustard, se-sesame, sf-sulphites,
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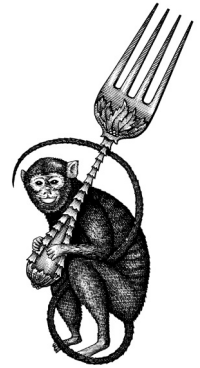
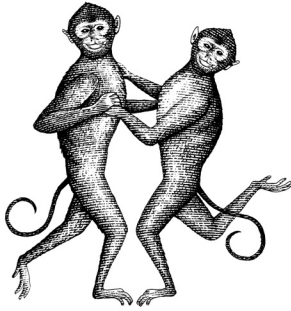
BANQUET MENU | SLS BARCELONA

DDR-FINGER BUFFET

←
INDEX

DDR-FINGER BUFFET

(Coffee, juice and water included)



MONDAY

Caesar salad with roasted chicken gl/la/hu

Roasted vegetables flatbread with romesco sauce and Kalamata olives gl/fs/vg

Traditional guacamole with totopos and chili flakes vg

Vegan protein bao with pickled onion and sesame sprouts gl/sj/vg

"Paté en crôte" hu/la/gl

Parmesan cheese risotto with asparagus and wild mushroom la/v

Beef stew "Bourguignon" with creamy celery root purée sf/la/ap

Roast chicken cannelloni with foie gras gl/la

Monkfish nuggets with tartare sauce and roasted sweet potato gl/hu/la/pe

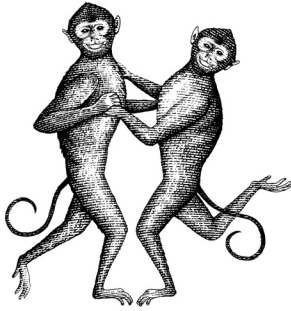
Thin chocolate and praline cake gl/fs/la/v

Cheese pudding with berries la/hu/v

Vegan tiramisú sj/vg



DDR-FINGER BUFFET



(Coffee, juice and water included)



TUESDAY

Cherry gazpacho with pear pearls and basil vg

Rocket salad with sun-blushed tomato and Parmesan cheese la/v

Quinoa and green apple tabbouleh gl/vg

Truffled mortadella, mozzarella and pistachio pesto focaccia gl/fs/la

SLS vegetable sandwich (lettuce, tomato, hummus, and sprouts) gl/la/v

Aubergine moussaka with vegan protein and soy milk béchamel sauce gl/sj/vg

Aged beef cube with pico de gallo chili and coriander

Roma-style "pizzetta" with rocket, mozzarella, and Serrano ham gl/la

Salmon robata with teriyaki sauce pe/sj

Seasonal fruit lollipops vg

White chocolate and passion fruit cheesecake la/hu/v

Chocolate truffles with matcha tea la/v



DDR-FINGER BUFFET

(Coffee, juice and water included)



WEDNESDAY

Watermelon tataki with guacamole and totopos sj/vg

Pulse salad with mustard, kale, and parsnip mz/vg

Roast chicken wrap with sprouts gl/hu/la

Vitello tonnato in focaccia with capers hu/gl/pe

Vegetable antipasto with balsamic vinegar vg

Pumpkin, black truffle and mushroom calzone gl/vg

Mini beef burger with bacon and Brie cheese gl/la

Creamy orzo pasta with chicken, pesto and Parmesan cheese la/fs

Fish and chips with tartare sauce and green peas purée gl/la/hu

Hazelnut and olive oil brownie gl/la/hu/fs

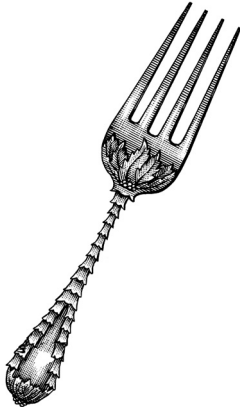
Yuzu and green tea profiterole gl/la/hu/v

Mango and strawberry tartare vg



DDR-FINGER BUFFET

(Coffee, juice and water included)



THURSDAY

Feta cheese, cucumber, tomato, and oregano salad la/v

Pasta salad with traditional pesto and pecorino cheese gl/fs/la/v

Goat cheese curd with tomato variations la/v

Homemade tuna brine with vegetables pe

Vegetable terrine with romesco sauce and black olives tapenade fs/vg

Chicken and chipotle quesadilla with melted cheese gl/la

Creamy Iberian ham croquette topped with Iberian ham gl/la

Creamy potato and truffle soup with sautéed wild mushrooms vg

Salmon and green asparagus mini quiche gl/pe/hu/la

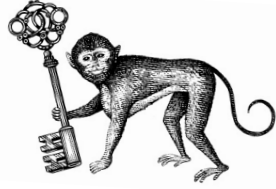
Caramelized peach Melba puff pastry gl/la/hu/v

Black Forest bite gl/la/v

Pineapple and coconut popsicle vg



DDR-FINGER BUFFET



(Coffee, juice and water included)

FRIDAY

Galia melon with Iberian ham

Roasted root vegetable salad with mint dip vg

Mozzarella Bocconcini with garden tomatoes and traditional pesto la/fs/v

Vegetable ceviche with canchita (fried corn) and chifles (fried green
plantain chips) vg

Rocket, Iberian ham, and pecorino focaccia gl/la

Beef "arayas" (stuffed pita) with chipotle and fresh coriander salad gl

Chicken, pistachio, and black truffle empanada gl/fs

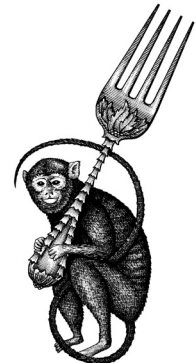
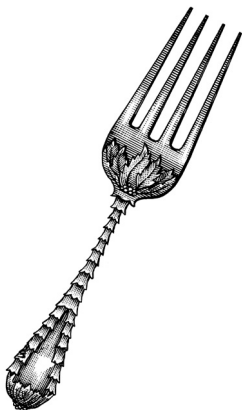
Homemade gnocchi with sage, butter, and poppy seeds gl/hu/la/v

Fresh salmon fillet "en crôte" (wrapped in puff pastry) gl/hu/la/pe

Catalan cream with pistacchio carquinyolis la/hu/fs/v

Strawberries with dark chocolate vg

"Copa carajillo": coffee mousse, cream and brandy la/hu/v



DDR BUFFET

Monday

(Coffee, juice and water included)

Cold Plates and Salads

Local mixed leaves and lettuce hearts with crudités, dressings and garnishes vg

Spanish cold soups: gazpacho, salmorejo, ajoblanco with garnishes fs/vg

Caesar salad station: Parmesan, roast chicken or anchovies la/pe/gl

Cannellini bean salad with smoked cod and fresh tomato hu/v

Vitello tonnato with capers and focaccia croutons pe/hu/gl

Hot Dishes

Tomato and basil cream la/v

Spinach-stuffed chicken breast with goat cheese and pistachios la/fs

Beef stew "Bourguignon" style with creamy celery root purée la/sf

Sautéed seasonal vegetables with wild mushrooms vg

Mini jacket potato with Emmental cheese and Zaatar la/v

Desserts

Assortment of 4 mini desserts by our Pastry Team

Saracen tart with glazed strawberries and coconut

Catalan cream with berries, whipped cream and balsamic glaze gl/hu/la

Mini Black Forest cake with Amarena cherry gl/hu/la

Thin baked apple and cinnamon puff pastry gl/la

Grapefruit salad with muscovado sugar and mint vg

Chocolate and almond "rocks" fs

DDR BUFFET

Tuesday

(Coffee, juice and water included)

Cold Plates and Salads

Local mixed leaves and lettuce hearts with crudites, dressings and garnishes vg
Levantine dips by "Lora" (Mediterranean dips) with Arabic bread: hummus, muhammara
and babaganoush gl/fs vg
Caesar salad station: Parmesan cheese, roast chicken or anchovies la/pe/gl
Assortment of national cheeses with crackers and fresh fruit gl/la/v
Green apple, quinoa and chickpea tabbouleh vg

Hot Dishes

Roast pumpkin cream with coconut milk, coriander and black sesame se/vg
Wild mushroom panzerotti with Aurora sauce and basil sprouts gl/la/v
Cod loin cooked at low temperature with pil-pil and piquillo peppers pe
Grilled beef "onglet" (hanger steak), chimichurri and roasted corn with smoked butter la
Potato gratin "Dauphinois" la/v

Desserts

Assortment of 4 mini desserts by our pastry team
Saracen tart with glazed strawberries and coconut
Catalan cream with berries, whipped cream and balsamic glaze gl/hu/la
Mini Black Forest cake with Amarena cherry gl/hu/la
Thin baked apple and cinnamon puff pastry gl/la
Rice pudding with cinnamon and lemon la
Mint-infused Galia melon

DDR BUFFET

Wednesday

(Coffee, juice and water included)

Cold Plates and Salads

Local mixed leaves and lettuce hearts with crudités, dressings and garnishes vg

Spanish cold soups: gazpacho, salmorejo, ajoblanco with garnishes fs/vg

Caesar salad station: Parmesan cheese, roast chicken or anchovies la/pe/gl

Quinoa bar: Three types of quinoa (black, white, and red) with toppings and dressings vg

Assortment of national cheeses with crackers and fresh fruit gl/la/v

Hot Dishes

Mascarpone cheese and seasonal vegetable cream la/gl/v

Hake loin with clams, asparagus, velouté and quail egg pe/mo

Slow-cooked beef short rib

Spinach cannelloni with soubise sauce and Parmesan cheese la/gl/v

Grilled asparagus and vegetables with romesco sauce fs/vg

Desserts

Assortment of 4 mini desserts by our pastry team

Saracen tart with glazed strawberries and coconut

Catalan cream with berries, whipped cream, and balsamic glaze gl/hu/la

Mini Black Forest cake with Amarena cherry gl/hu/la

Thin baked apple and cinnamon puff pastry gl/la

Yuzu and matcha tea profiteroles gl/la

Lime and ginger-infused fresh fruit skewers

DDR BUFFET

Thursday

(Coffee, juice and water included)

Cold Plates and Salads

Local mixed leaves and lettuce hearts with crudités, dressings and garnishes vg

Spanish cold soups: gazpacho, salmorejo, ajoblanco with garnishes fs/vg

Caesar salad station: Parmesan cheese, roast chicken or anchovies la/pe/gl

Pasta salad with Genovese pesto and sun-blushed tomato gl/fs/v

Variety of seasonal tomatoes with tuna belly and red onion pe

Hot Dishes

Minestrone soup with puff pastry au gratin la/gl/v

Grilled sea bream supreme with fennel and beurre blanc sauce pe/la

Pumpkin and black truffle ravioli with pecorino cheese la/gl/v

Beef "Stroganoff" with seasonal wild mushrooms gl/la

Roasted aubergines stuffed with tofu sj/vg

Desserts

Assortment of 4 mini desserts by our pastry team

Saracen tart with glazed strawberries and coconut

Catalan cream with berries, whipped cream and balsamic glaze gl/hu/la

Mini Black Forest cake with Amarena cherry gl/hu/la

Thin baked apple and cinnamon puff pastry gl/la

Pistachio and white chocolate financier fs/la

Campari-infused watermelon

DDR BUFFET

Friday

(Coffee, juice and water included)

Cold Plates and Salads

Local mixed leaves and lettuce hearts with crudités, dressings and garnishes vg

Spanish cold soups: gazpacho, salmorejo, ajoblanco with garnishes fs/vg

Caesar salad station: Parmesan cheese, roast chicken or anchovies la/pe/gl

Potato and apple salad, homemade mayonnaise with Savora mustard hu/mz/v

Catalan escalivada (roasted vegetables), Arbequina olives, anchovies and hand cut
spring onion pe/v

Hot Dishes

Classic "Vichyssoise" cream with sourdough bread croutons and herbs oil la/gl/v

Poached salmon with beurre blanc sauce and sautéed wild mushrooms la-pe

Spiced and roasted cauliflower, "Raz El Hanout" with yoghurt raita v/vg

Vegetable lasagna au gratin with Emmental and goat's cheese la/gl/v

Beef scallopini in creamy porcini sauce with rosemary rice pilaf la

Desserts

Assortment of 4 mini desserts by our pastry team

Saracen tart with glazed strawberries and coconut

Catalan cream with berries, whipped cream and balsamic glaze gl/hu/la

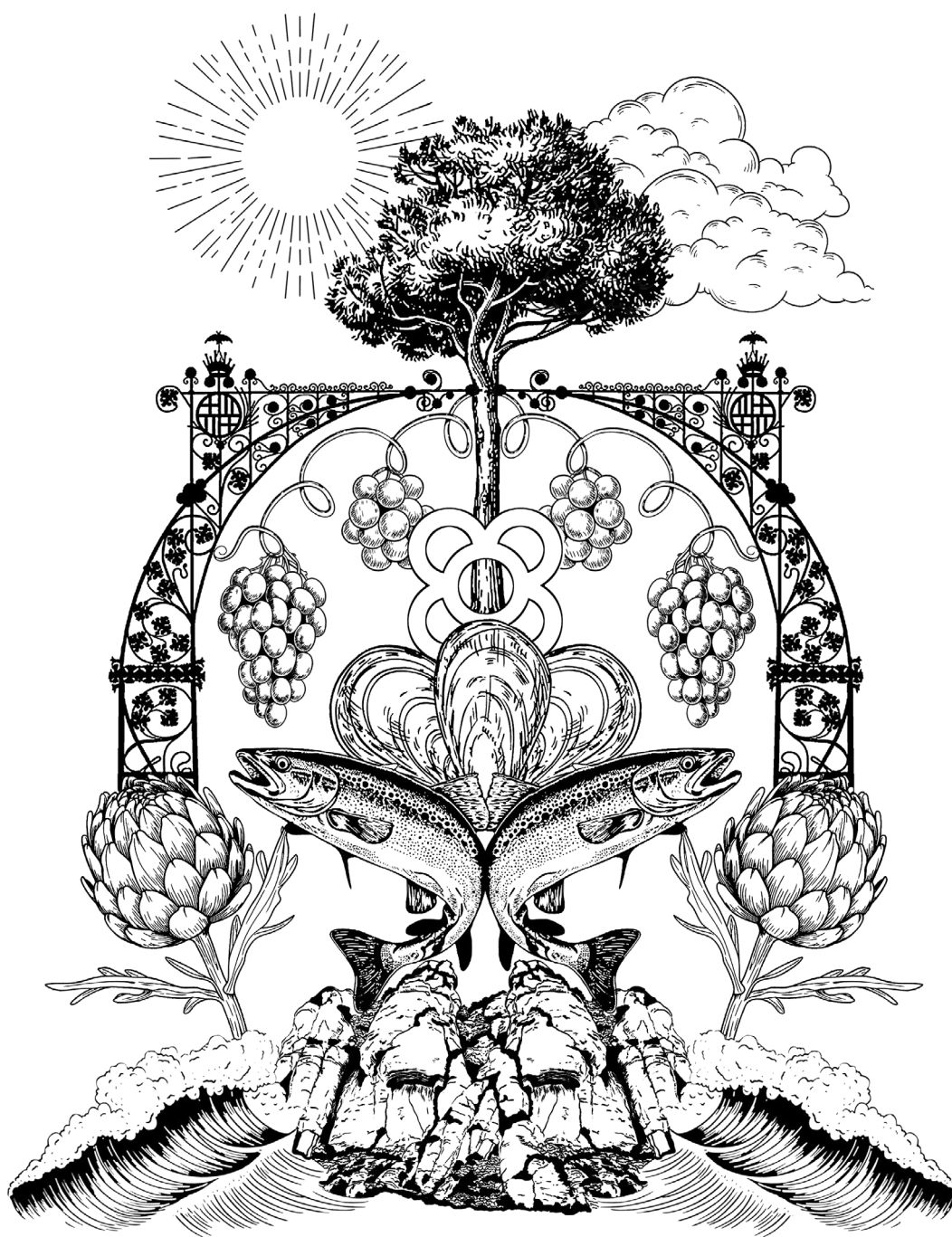
Mini Black Forest cake with Amarena cherry gl/hu/la

Thin baked apple and cinnamon puff pastry gl/la

Baby pineapple and Maresme strawberry lollipop

Cut seasonal fruit

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INDEX



BANQUET MENUS

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