

ALMANAC

BARCELONA

COCKTAIL I

Snacks

Cold

Melon in Mojito infusion

Crunchy tapenade

Smoked cashew nuts

Potato chips

Stuffed olives

Smoked eggplant, Pedro Ximénez sherry, pine nuts and Parmesan

Cellar

Blanc Tranquille, D.O Penedès

Caliel Roble, D.O Ribera del Duero

Torelló Brut Reserva, D.O Corpinnat

Mineral water, beer, soft drinks and juices

Price: 45€ per person

10% VAT included

Duration: 60 minutes

Minimum: 20 pax

(This cocktail is served until 18:30 and does not substitute a dinner)

Rates valid during 2020

Please inform us of any allergies or dietary needs
to be considered when preparing the menu



Gran Via de Les Corts Catalanes 619-621 Barcelona, Spain 08007
Tel +34 930 187 252 | events.barcelona@almanachotels.com

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COCKTAIL II

Snacks

Cold

Melon in Mojito infusion

Cone of cod brandade and tomato confit

Smoked eggplant, Pedro Ximenez, pine nuts and Parmesan cheese

Mini Sweet bread with tartar of beet and Raifort

Hot

Soft bun of escalivada, roast peppers and eggplant, with goat cheese

Sandwich of Iberian ham with Tou dels tilers cheese and truffle

Patatas bravas

Eggs with mushrooms and potato foam

Station

Mushroom and asparagus rice

Desserts

Our carrot cake

Mini tartelettes by our Pastry Chef

Cellar

Blanc Tranquille, D.O Penedès

Caliel Roble, D.O Ribera del Duero

Torelló Brut Reserva, D.O Corpinnat

Mineral water, beer, soft drinks and juices

Price: 60€ per person

10% VAT included

Duration: 90 minutes

Minimum: 20 persons



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COCKTAIL III

Snacks

Cold

Smoked salmon taco, crème fraîche and fennel

Spicy tuna cone with creamy avocado

Spherical olives

Strawberry & Gazpacho

Toast of escalivada (roasted pepper and eggplant) with corn and truffle Romesco sauce

Hot

Crunchy prawns

Patatas bravas

Soft bun of pork belly, Teriyaki and Pak Choi

Grilled Octopus, confit potatoes and Chimichurri sauce

Fish & Chips with peas and mint

Mini beef burgers, onion and Cheddar cheese

Artichoke with crema of pine nuts

Station

Cuttlefish and artichokes rice

Desserts

Sacher torte

Mini tartelettes by our Pastry Chef

Ice cream trolley

Creamy artisan ice creams with toppings in crunchy cones

Cellar

Blanc Tranquille, D.O Penedès

Caliel Roble, D.O Ribera del Duero

Torelló Brut Reserva, D.O Corpinnat

Mineral water, beer, soft drinks and juices

Price: 75€ per person

10% VAT included

Duration: 120 minutes

Minimum 20 people



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