



COFFEE BREAKS

COFFEE RAMBLA

- Coffee (capsule)
- Milk and soy milk
- Selection of juices
- Variety of teas
- Still water
- Assorted cookies

Price: 6€
(Minimum of 8 people)

COFFEE CANALETAS

- Coffee (capsule)
- Milk and soy milk
- Selection of juices
- Variety of teas
- Still water
- Assorted pastries (croissant, chocolate Danish and chocolate muffin)

Price: 9€
(Minimum of 8 people)

COFFEE BARCELONA

- Coffee (capsule)
- Milk and soy milk
- Selection of juices
- Variety of teas
- Still water
- Assorted pastries (croissant, chocolate Danish and chocolate muffin)
- Assorted fruits

Price: 12€
(Minimum of 8 people)

ADDITIONAL MENU ITEMS

- Fresh orange juice 2,50€
- Mini sugar or chocolate donut 1,50€
- Assorted pastries 2,50€
- Assorted traditional cookies 2,50€
- Mini Iberian ham baguettes 3,00€
- Mini gourmet cereal bites with vegetables, tuna, and hard-boiled egg 2,50€
- Mini gourmet raisin and walnut bites with Brie cheese and tomato jam 2,50€
- Mini gourmet Ciabatta with Osona salami 2,50€
- Assorted cutted fruit 2,00€
- Soft drinks 2,20€





MENU COCKTAIL 128 PLUS

- Exotic fruit sorbet with cava
- Iberian ham on glass coca bread
- Grilled vegetable toast with anchovy from L'Escala
- Mini Greek salad
- Mini bun with salmon tartare

- Shrimp lollipop with oriental vinaigrette
- Cod fritter with tartar sauce
- Homemade chicken finger croquettes (Kentucky style)
- Mini cheese quesadilla with chili pepper "Jalapa"
- "Señorito" style paella

- Blackberry and yogurt ice cream
- Petit fours

OPEN BAR

- White wine / Red wine / Cava
- Still water and beers



MENÚ COLOM

1 Starter + 1 Main Course + 1 Dessert

STARTERS

- Rigatoni with seafood
- Goat cheese salad with nut vinaigrette
- Beef carpaccio with arugula and Parmesan shavings

MAIN COURSE

- Cod with Piquillo cream
- Roast pork in its juices
- Cheesecake with berry sauce

DESSERTS

- Fresh fruit salad
- Assorted ice creams
- Cheesecake with red fruit sauce

WINES

- White: Synera
- Red: Synera

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- Still and sparkling water
 - Bread

Price: 35€
(Minimum of 6 people)



MENÚ DRASSANES

Starters + 1 Main Course + 1 Dessert

STARTERS

- Coca de cristal bread with tomato and shavings of Iberian ham
- Broad bean delicacies with creamy cheese
- Prawn twister, chef's special
- Homemade croquettes
- Andalusian-style baby squid

MAIN COURSE

- Duck confit with pineapple chutney
- Entrecôte with truffle sauce
- Cod in Vizcaína sauce

DESSERTS

- Yogurt ice cream with mixed berries
- Chocolate and Baileys molten cake
- Fresh fruit salad

WINES

- White: Raimat, L'abella de la Clamor
- Red: Raimat, El gall de la Clamor

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- Still and sparkling water
 - Bread

Price: 42€
(Minimum of 6 people)