

FESTIVE MENUS 2019

Bring together your family, friends and colleagues for festive celebrations in our stunning venue on the 6th floor, overlooking Gaudí's Casa Milà and La Sagrada Família. We will cater our exceptional food and drinks menu to your every need.

THESE DRINK PACKAGES ARE PER GUEST
AND VALID FOR TWO HOURS.

UNO

Mineral water
Soft drinks & juices
Coffee & tea

€15

Additional hour: €5

DOS

Mineral water
House wines
Bottled beer
Coffee & tea

€28

Additional hour: €10

TRES

Cava
Mineral water
Soft drinks & juices
House wines
Bottled beer
Coffee & tea

€37

Additional hour: €12

CUATRO

Cava
Mineral water
Soft drinks & juices
House wines
Bottled beers
Coffee & tea
Standard spirits

€52

Additional hour: €18

CINCO

Cava
Mineral water
House wines
Bottled beers
Coffee & tea
Premium spirits

€64

Additional hour: €22

*Upgrade your wines for an additional €22

HOUSE WINES

WHITE: Menade, D.O. Rueda
RED: Palacios La Montesa, D.O. Rioja
ROSÉ: Més que Paraules, Penedès
CAVA: Torelló Can Martí, D.O. Cava

FINER WINES

WHITE: Louis Latour, A.O.C Chablís
RED: Torremilanos, D.O. Ribera del Duero
ROSÉ: Miraval, A.O.C. Côtes de Provence
CAVA: Recaredo Terrers Gran Reserva Brut, D.O. Corpinnat

€22

PREMIUM SPIRITS

VODKA: Grey Goose | GIN: Gin Mare, Monkey 47 | RUM: Bacardi 8 years
TEQUILA: Patrón Silver & Reposado | BOURBON: Jack Daniel's
WHISKY: Johnnie Walker Black Label

THE ROOFTOP

FESTIVE MENUS 2019

ALL PRICES ARE PER GUEST. VAT INCLUDED.

PLATED-STYLE: OPTION 1

*Swiss chard leaves stuffed with wild rice,
olives and spicy tomato*

*Fresh spinach & shredded cabbage, citrus segments,
spicy walnuts, lime dressing*

Avocado & chili dip with fresh market crudité and pita bread

—

*Flat organic corn-fed chicken, piri piri,
lemon, fresh herbs*

Grilled organic salmon with charred broccolini

Winter beans perfumed with lemon and garlic

Smashed potatoes

—

Seasonal fresh fruit, honey-tahini dressing

Assortment of Christmas sweets

€48

PLATED-STYLE: OPTION 2

Iberian ham

*Macerated kale, roasted mushrooms, chickpeas,
shaved carrots & pickled shallots*

Yellowtail tuna ceviche, avocado & persimmon, leche de tigre

Pan coca with gravlax, fromage blanc & radish

—

Beef & lamb meatballs with dill & roasted garlic

Charcoal-grilled octopus with salad of lima beans

Smashed potatoes

Roasted vegetables on black rice, tahini, fresh green herbs

—

Seasonal fresh fruit, honey-tahini dressing

Mel i Mató

Assortment of Christmas sweets

€58

FAMILY-STYLE: VEGETARIAN

Swiss chard leaves stuffed with wild rice, olives and spicy tomato

Pan de coca, stracciatella di bufala, lime-marinated figs

Avocado & chili dip with fresh market crudité and pita bread

—

Roasted vegetables on black wild rice, tahini, fresh green herbs

Winter beans perfumed with lemon and garlic

Romaine lettuce salad with hard boiled egg and green herbs

*Macerated kale, roasted mushrooms, chickpeas,
shaved carrots & pickled shallots*

—

Seasonal fresh fruit, honey-tahini dressing

Assortment of Christmas sweets

€48

COCKTAIL-STYLE: OPTION 1

Crunchy pita with red peppers & aubergine dip

Pan coca with gravlax (salmon), fromage blanc & radish

Spicy tomato gazpacho in shots

*Fermented heart of palm, avocado &
young coconut ceviche with plantain chips*

Charcoal-grilled octopus

Crispy chicken pita with tahini, schug and chopped salad

*Mini Dirty Victor burger with lettuce, tomato,
pickles & special sauce*

—

Seasonal fresh fruit, honey-tahini dressing

Assortment of Christmas sweets

€37

COCKTAIL-STYLE: OPTION 2

Swiss chard leaves stuffed with wild rice, olives and spicy tomato

Pan coca, tomato, sea salt, Arbequina olive oil

Crispy pita with hummus dip

*Fresh spinach & shredded cabbage, citrus segments,
spicy walnuts, lime dressing*

Flat organic corn-fed chicken piri piri with lemon & fresh herbs

*Yellowtail tuna ceviche,
avocado & persimmon, leche de tigre*

*Macerated kale, roasted mushrooms,
shaved carrots, chickpeas & pickled shallots*

—

Meli mató

Seasonal fresh fruit, honey-tahini dressing

Assortment of Christmas sweets

€47