



KIMPTON  
**VIVIDORA**  
BARCELONA

NEW YEAR'S EVE 2023



## NEW YEAR'S EVE

### OUR SELECTION OF APERITIFS

Tomato cannelloni, fresh cheese and cured beef  
'Filipino' foie mi cuit with cardamom dust  
Tuna in chardonnay escabeche with sea urchins

Salt cod pil-pil, roast garlic and squid ink crisps  
Galician razor clams with beurre blanc and caviar  
Crunchy acorn-fed duck nigiri with pears

### VIVI MAINS

Blue lobster, salted apple tatin, escarole and smoked butter with coral  
Poularde ravioli in chicken consommé with candied pinenuts  
Girona beef wellington in pan juices with winter truffles

### THE CELLAR

White - Blanco Can Matons  
D.O. Alella. *Pansa Blanca*

VRed - Bozeto Exopoto  
D.O. Rioja. *Tempranillo,*  
*Garnacha Tinta and Graciano*

Ars Collecta Grand Rosè Reserva  
D.O. Cava, Catalunya  
*Pinot Noir and Chardonnay*

Beer, soda and water

### DESSERT

White chocolate lemon curd, meringue and lime ice-cream  
Hazelnut gianduja, chocolate ganache, cacao crumbs and raspberries

### AFTER DINNER TREATS

Turron and neula wafers  
New Year grapes

MENU PRICE: 220€



## VEGETARIAN AND NEW YEAR'S EVE MENU

### OUR SELECTION OF APERITIFS

Tomato cannelloni, fresh cheese and heura (vegan protein)  
'Filipino' of creamed aubergine with cardamom dust  
Beetroot tartar with sesame and seaweed

'Brava chip' with aioli and chipotle salsa  
Pan sardo with tomato tartar and avocado cream  
Brioche with mushroom ragu and egg yolk

### VIVI MAINS

Rice with porcini, artichokes and winter truffles  
Ravioli with sweet onion pesto, vegetable consommé and candied pinenuts  
Pan fried mushrooms with winter vegetables and truffled celeriac puree

### DESSERT

White chocolate lemon curd, meringue and lime ice-cream  
Hazelnut gianduja, chocolate ganache, cacao crumbs and raspberries

### AFTER DINNER TREATS

Turrón and neula wafers  
New Year grapes

### THE CELLAR

White - Blanco Can Matons  
D.O. Alella. *Pansa Blanca*

VRed - Bozeto Exopoto  
D.O. Rioja. *Tempranillo,  
Garnacha Tinta and Graciano*

Ars Collecta Grand Rosè Reserva  
D.O. Cava, Cataluña  
*Pinot Noir and Chardonnay*

Beer, soda and water

MENU PRICE: 220€

## CHILDREN'S MENU

### OUR SELECTION OF APERITIFS

Parmesan crisps

Creamy roast chicken croquettes

Mini beef burger

### STARTERS

Rigatoni with homemade sauce (Napolitana or Bolognese)

### MAINS

(choose one)

Filet steak with house cut fries

or

Grilled monkfish tail with house cut fries

### DESSERTS

Hazelnut gianduja, chocolate ganache, cacao crumbs  
and raspberries

### AFTER DINNER TREATS

Turron and neula wafers

New Year grapes

MENU PRICE: 55€







¡WELCOME 2024  
IN PURE VIVIDORA STYLE!

All menus include an after-dinner party and two additional after dinner drinks.

#### PROGRAMME

8pm welcome drink

8.30pm dinner begins at Fauna Restaurant

11.30pm New Year chimes and fireworks on the Terraza de Vivi with live DJ

3am goodnight

#### CONTACT

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#### TERMS AND CONDITIONS

December 31: Prepayment in advance is essential. Cancellation policy: no later than 72 hours before the date of the party. After that time prepayment is non-refundable.

Please do not hesitate to consult our team with any intolerances or allergies.  
An allergen menu is at your disposal.

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