

KIMPTON

## VIVIDORA

BARCELONA


## A GASTRONOMIC SPACE THAT MAKES YOU FEEL RIGHT AT HOME

Casa de Vivi is a friend's house, but in a luxurious space, Hotel Kimpton Vividora 5*. It is the anfitrion that everyone wants to have: it is your home when you are not at home. A multidisciplinary space (bar, dining room and terrace) that says good morning or good evening at GOT (what do you prefer a coffee or a cocktail?), proposes breakfast, lunch or dinner at FAUNA and invites you to enjoy the views of the city from its rooftop, the TERRAZA DE VIVI.

Enjoy 2h of free parking in SABA Catedral with your reservation.

## COCKTAIL

## STARTERS

Acorn-fed Iberian ham airbag and tomato
L'Escala anchovy 00 with seaweed bread and Arbequina caviar
Cheeses from VIVI'S pantry
Caesar taco with crispy candied chicken and Pecorino
Croquettes of acorn-fed Iberian ham
Our crispy bravas, alioli and chipotle sauce

VEGETARIAN OPTIONS
Air bag of marinated zucchini and tomato
Roasted vegetables, seaweed bread and Arbequina caviar
Cheeses from VIVI'S pantry
Caesar taco with Crunchy Heura and Pecorino
Mushroom porcini croquettes
Our crispy bravas, alioli and chipotle sauce

## BARCELONA'S RICES

(to choose only one type of rice for the whole group)
Parellada rice with baby squid, cuttlefish and red prawns from Blanes Grilled octopus rice with black garlic mayonnaise

Rice with vegetables and artichokes confit

## DESSERTS

Chocolate World
Vivi's Sweets (Mini chocolate and walnut brownie, Lemon pie and
Ermesenda d'Eroles creamy cheesecake)

## DRINKS INCLUDED

Water, soft drinks, beer, white wine and red wine

## PRICES

LOW SEASON FROM NOVEMBER TO MARCH: 52 € / pax HIGH SEASON FROM APRIL TO OCTOBER: 55 € / pax HIGH SEASON SATURDAYS: 58 € / pax

* All prices include VAT.


## GENERAL CONDITIONS

- The same menu must be chosen for the whole group.
- The menu selection must be notified at least 7 days before the day of the event.
- Prior notification of any allergy or intolerance must be given when confirming the menu in order to offer a suitable alternative.
- The menu includes: 6 starters, 1 main course, 1 dessert + drinks: water, soft drinks, beer, white wine and red wine.
- Duration of meal service: 120 minutes. Minimum 20 people.


## CONTACT

bcnki.sales@ihg.com
+34 936425400

