

# BUSINESS LUNCH MENUS

Served at CentOnze restaurant  
Minimum 10 people

33€ P.P.\*

## BORN MENU

Prawn salad with pumpkin purée, large strawberries, ruculla and nut vinaigrette

Succulent veal, mashed potatoes with olive oil and sautéed mushrooms

Chocolate tartlets, creamy mascarpone and plain ice cream

Illy coffee

Marqués de Arienzo D.O. Rioja  
Viña Calera D.O. Rueda  
Mineral water

## GOTIC MENU *vegetarian*

Tomato and mozzarella salad marinated in balsamic vinegar, with ruculla and olive oil

Large mushrooms and vegetables ravioli with tomato concassé and basil oil

Macedonian fruit cup with orange juice and mandarin sorbet

Illy coffee

Marqués de Arienzo D.O. Rioja  
Viña Calera D.O. Rueda  
Mineral water

## RIBERA MENU

Ravioli filled with roasted vegetables with red pesto and parmesan cheese

Grilled fresh salmon with sautéed vegetables

Tiramisu cake, coffee ice cream and vanilla cream

Illy coffee

Marqués de Arienzo D.O. Rioja  
Viña Calera D.O. Rueda  
Mineral water

## MENUS OF THE WORLD

### SEA MENU

Creamy vegetable soup with sunflower seeds and feta cheese

Hake supreme with chopped sautéed vegetables

Roasted fig sablé and Bulgarian yoghurt ice cream

Illy coffee or tea

Soft-drinks  
Mineral water

### EARTH MENU

"Boquería" lettuce salad with hazelnuts, walnuts, nevat cheese and honey vinaigrette

Mushroom risotto with crispy asparagus

Lemon tartlet with meringue and ice cream

Illy coffee or tea

Soft-drinks  
Mineral water

### AIR MENU

Warm quiche with leeks, ruculla and extra virgin olive oil

Grilled halal chicken breast with nut oil and basmati rice

Plate of seasonal fruit with honey

Illy coffee or tea

Soft-drinks  
Mineral water

The dishes marked in Midcentury blue are vegetarian options

\*IVA 10% not included

Please do not hesitate to ask us for our Premium specialty coffee options and services to upgrade your meeting experience

We welcome enquires from customers who wish to know whether any dishes contain particular ingredients. Please inform us of any allergy or special dietary requirements that we should be made aware when preparing your menu request.

# LUNCH AND DINNER MENUS

Served at CentOnze Restaurant: minimum 15 people

Served at the Banquet Rooms: minimum 40 people

## RAMBLA MENU

40€ P.P.\*

Appetizer of the day

Grilled green asparagus, mini salads and romesco foam

Cod loin confit, with Santa Pau beans, Iberian ham and smoked oil

Tiramisu with coffee ice cream

Illy coffee

Marqués de Arienzo D.O. Rioja  
Viña Calera D.O. Rueda  
Mineral water

## LONGITUDE MENU

45€ P.P.\*

Appetizer of the day

Monkfish and prawn cannelloni with Cava Brut sauce and the oil of two truffles

Secreto Ibérico, lean Iberian pork fillet with caramelized onions and potato terrine

Orange and chocolate sachertorte with strawberry coulis

Illy coffee

Marqués de Arienzo D.O. Rioja  
Viña Calera D.O. Rueda  
Mineral water

## LICEU MENU

55€ P.P.\*

Appetizer of the day

Timbale of marinated scallops with citrus fruit, mashed peas and toasted pine nut oil

Lamb shoulder roasted at a low temperature, with golden potato rounds and cooking juices

Dark chocolate millefeuille with Tahitian vanilla ice cream

Illy coffee

Marqués de Arienzo D.O. Rioja  
Viña Calera D.O. Rueda  
Mineral water

Supplement for glass of cava 5.5€ per person

Supplement for cake 7€ per person

Supplement for flowers from 15€ per table

## CHILDREN LUNCH AND DINNER 12:30-23:00

Chicken noodle soup / € 4.14

Main courses / € 7.41

Mozzarella salad, balsamic dressing

Your choice of French omelet fries

Homemade chicken delights

Mini hamburger

Fish sticks

Spaghetti with tomato sauce

Hot dog

Desserts/4.55 €

Chocolate brownie with vanilla ice cream

Selection of ice Cream

Strawberry with mascarpone cheese

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## LOCAL CULINARY EXPERIENCE

### TRADICIONAL MENU

28€ P.P.\*

At CentOnze Restaurant: minimum 10 people & maximum 30 people

"Boquería" lettuce salad with tuna, tomatoes and hard-boiled eggs

Seafood paella

Catalan cream

Illy coffee

Glass of Sangria  
Marqués de Arienzo D.O. Rioja  
Viña Calera D.O. Rueda  
Mineral water

### TAPAS MENU

35€P.P.\*

At the Pop Bar or CentOnze Restaurant:  
Minimum 10 people & maximum 25 people

5 cold tapas  
4 hot tapas

Selection of desserts

Sangria  
Beer  
Mineral water

### PICA-PICA MENU

39€ P.P.\*

At CentOnze Restaurant: minimum 10 people & maximum 40 people

#### AT THE TABLE

*Longaniza* de pagés (Spanish sausage)  
Smoked chicken salad, sliced parmesan cheese, mini tomatoes and croutons  
*Home-made mushroom croquettes*  
*Spanish potato omelette*  
Manchego and nevat cheeses  
*Escalivada* and anchovy coca (flatbread)  
Andalusian-style calamari

#### CHOOSE YOUR SECOND COURSE

*Mushroom and vegetables ravioli with a white wine sauce and the oil of two truffles*  
Grilled gilthead fillet, baked potato rounds and toasted pine nut oil  
Lamb roasted at a low temperature, Anna potatoes and cooking juices

#### DESSERTS

Chocolate sin (dark chocolate brownie with walnuts, chocolate ice cream and chocolate sauce)  
*Seasonal sliced fruit*  
Catalan cream

Marqués de Arienzo D.O. Rioja  
Viña Calera D.O. Rueda  
Mineral water

## TAPAS MENU AND GUIDED TOUR

### TAPAS MENU+GUIDED TOUR 39€P.P.\*

Minimum 15 people

Discover the deepest secrets of Barcelona dating back to XIV century, through a cultural tour that will awake your curiosity.

After the High Raval visit, a Tapas tasting menu at CentOnze restaurant will give you the opportunity of tasting local flavours.

The best option for having break and reenergising after a tour discovering the city.

Taste a savoury combination of 5 cold and 4 hot tapas, made with fresh local ingredients. A gourmet experience unveiling some of the most traditional recipes with a twist.

In addition, a selection of home-made desserts will ensure a sweet closure. Refreshing local beers and sangria will be provided through the meal.

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# GASTRONOMIC WORKSHOPS | SHOW COOKINGS

Standing service in the banquet rooms, Longitude Bar, Espai Ramblas and Pop Bar  
Minimum 15 people

## ECLAIR WORKSHOP

25€ P.P.\*

Minimum 25 people

Empty éclairs

Chocolate cream in pastry bag

Coffee cream in pastry bag

Catalan cream in pastry bag

Chocolate, caramel, and strawberry syrup

Caramelised almonds

Various toppings

### Seasonal fruit

Illy coffee, decaffeinated Illy coffee, milk

Dammann Frères tea selection

Selection of fruit juices

Still and sparkling mineral water

## BUFFET BURGER & BEER

39€ P.P.\*

Minimum 20 people y maximum 35 people

100% all-beef burger on a seeded bun

Hamburger garnishments (tomato, mayonnaise, lettuce, cheddar cheese)

Chips and country potatoes

Salad buffet (mixed lettuce, ruculla, curly endive)

Crudités (corn, cucumber, red and green pepper, carrots, hard-boiled egg, tuna in oil and tomato)

Pudding

Fresh fruit

Selection of Beer

Mineral water

## PAELLA WORKSHOP

49€ P.P.\*

At CentOnze Restaurant: minimum 15 people & maximum 30 people

"Boquería" lettuce salad

Nevat and idiazabal cheese plate with bread sticks

Iberian ham plate with coca bread (flatbread) with tomato

Perelada Paella Workshop

Catalan cream with wafers

Seasonal fruit

Sangria

Various soft-drinks

Mineral water Illy coffee

Selection of Dammann Frères teas

## AND TO DRINK....

### COCKTAIL WORKSHOP

35.45€ P.P.\*

MOJITERRANEO, TRIPLE ORANGE, SEASONAL CAPUCANA

#### NUMBER OF PEOPLE:

Le Pop Cocktail Bar: 5-20 pax

Spa Terrace\*: 10-30 pax

\* Terrace Supplement: 300€/group

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# BUSINESS BUFFET

Standing service in the banquet rooms, Longitude Bar, Espai Ramblas and Pop Bar  
Minimum 15 people

## URBAN BUFFET

33€ P.P.\*

[Selection of lettuce and crudités](#)

White bread with tomato and Iberian ham  
[Vegetable sandwich](#)

Selection of chicken and marinated beef skewers

[Spinach and ricotta tortellini with a cream pesto sauce](#)

Fruit Macedonia

Tiramisu

Three chocolate cake

Marqués de Arienzo D.O. Rioja

Viña Calera D.O. Rueda

Mineral water

## EXECUTIVE BUFFET

33€ P.P.\*

[Selection of lettuce and crudités](#)

White bread with tomato and Manchego cheese  
Smoked salmon sandwich with tartar sauce

Prawn and chopped vegetables lollipop

[Sautéed penne with seasonal mushrooms](#)

Fruit Macedonia

Bittersweet chocolate cake

Creamy mascarpone with red berry marmalade

Marqués de Arienzo D.O. Rioja

Viña Calera D.O. Rueda

Mineral water

## CONTEMPORARY BUFFET

39€ P.P.\*

[Selection of lettuce and crudités](#)

White bread with tomato and Iberian ham  
[Vegetable focaccia sandwich](#)

[Creamy vegetable soup](#)

Cod loin with vegetable ratatouille

Turkey stroganoff with mushrooms and pickles

Fruit Macedonia

Cream profiteroles (cream puff) with Chocolate

syrup

Cheesecake

Marqués de Arienzo D.O. Rioja

Viña Calera D.O. Rueda

Mineral water

## COSMOPOLITAN BUFFET

39€ P.P.\*

["Boquería" lettuce salad with crudités](#)

Smoked chicken salad with sliced parmesan cheese and Caesar sauce

Black olive bread with lettuce, mayonnaise and tuna

Club sandwich

[Creamy seasonal vegetable soup](#)

Beef fagottini with tomato and parmesan sauce

Beef sirloin medallions with a mushroom sauce

Fruit Macedonia

Cheese plate

Chocolate brownies with walnuts

Marqués de Arienzo D.O. Rioja

Viña Calera D.O. Rueda

Mineral water

## CENTONZE BUFFET

35€ P.P.\*

Served at the CentOnze Restaurant

### Appetizers

["Boquería" salad](#)

Cold appetizer

[Pasta](#)

[Cream or broth-based seasonal soup](#)

### Main dish

Fish

Meat or chicken

2 garnishes (1 vegetarian)

### Desserts

Fruit

Selection of sweets

Marqués de Arienzo D.O. Rioja

Viña Calera D.O. Rueda

Mineral water

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# LOCAL BUFFETS

Served in the CentOnze Restaurant: minimum 30 people

Served in banquet rooms: minimum 40 people

## MEDITERRANEAN EXPERIENCE 62€P.P.\*

"Boquería" salad (selection of lettuces, ruculla, curly endive)  
Salad crudités (cucumber, tomato, hard-boiled egg and corn)

Cheese plate with bread sticks  
Mini skewer of prawns with escalivada (roasted vegetables)  
Green asparagus with Spanish vinaigrette  
Creamy vegetable soup with croutons and parmesan cheese

Seafood paella

Potato gnocchi al gratin with a four cheese sauce  
Cod loin with vegetable ratatouille  
Grilled lamb chops with alioli sauce  
Sautéed potatoes and vegetables

Fruit salad  
Shot of mascarpone with red berry marmalade  
Catalan cream with caramel syrup  
Cream profiteroles (cream puff) with hot chocolate

Marqués de Arienzo D.O. Rioja  
Viña Calera D.O. Rueda  
Mineral water

## TASTING SPAIN

69€ P.P.\*

Plate of Iberian cold cuts (ham, chorizo and longaniza)  
Plate of Spanish cheeses (Manchego, idiazabal, mahon and nevat) with breadsticks ("picos")  
Cod Salad with anchovies, tuna and romesco sauce

Octopus salad with Spanish vinaigrette  
Potato and onion omelette  
Andalusian-style gazpacho with its garnish

Seafood paella

Roast suckling pig cooked at low temperatures  
Grilled lamb chops with alioli sauce  
Monkfish in a seafood sauce with mussels  
Confit chicken thigh in olive oil  
Baked potato rounds

Tarta de Santiago (Galician almond cake)  
Catalan cream  
Buñuelos de viento (wind puffs)  
Assorted pastries  
Chocolate truffles

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Mineral water

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# PICNIC BOX | SNACK

Minimo: 15 personas

## PIC-NIC BOX

18€ P.P.\*

Iberian ham baguette  
[Manchego cheese baguette](#)  
A piece of fresh fruit  
A muffin  
A small bottle of juice  
A small bottle of water

## MERIENDA LE MERIDIEN

45€ P.P.\*

Smoked salmon sandwich  
Escalivada and anchovy coca (flatbread)  
Mini pizzas (three flavours - ham, cheese and tuna)  
Iberian ham and mushroom croquettes  
Tomato and Iberian ham sandwich on white bread  
Tomato and tuna sandwich on seeded bread  
Croissant filled with ham and butter  
[Brioche filled with Manchego cheese](#)

[Small fresh fruit skewers](#)

[Éclairs](#)

Soft-drinks  
Estrella Damm Beer  
White wine Viña Calera D.O Rueda Red wine  
Marqués de Arienzo D.O Rioja  
Mineral water

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