



arola catering

Creative cuisine and excellent service
at the venue of your choice

The brilliance of Chef Sergi Arola, recognized with two Michelin stars at the National gastronomy Prize, can now be found away from the hotel at the most exclusive and authentic events.

With a very personal signature cuisine, inspired by the essence of Catalan gastronomy, Arola has a young and innovative team that will advise you according to your specific needs.

Arola service takes the utmost care of all the details, offering unique staging of your event: square tables and vanguard-style, serving staff with uniforms designed by Antonio, and wine personally selected by the sommeliers, to ensure the perfect partner for each dish served.



- Arola Catering presents a “a la carte menu” to create your own menu following to your preferences.
- To find the prices you will find enclosed some suggestion for light cocktail and dinner cocktail. The proposals include the number of appetizers and dishes to select from our a la carte menu.
- Regarding the Cellar, Arola sommelier preset some options for receptions with an interesting selection of wines from the different producing areas or our country; he will be pleased to assist you during the menu tasting.



cold appetizers:

- ▮ foie micuit smoked aubergine and nits bread
- ▮ tuna fish tataki with lime and yoghurt
- ▮ foie gras dome with caramelized sunflowers seeds
- ▮ smoked sardine, peanuts pesto and hot green peppers
- ▮ tomato bombon, citrus caramel and goat cheese
- ▮ chanterelles mushrooms, blue cheese, spinaches on toast
- ▮ iberian ham shavings
- ▮ sea urchin royal, bread crutons and dill
- ▮ natural cockles, vodka and citrus vinaigrette
- ▮ crab salad
- ▮ shavings of pork with hot pepper, idiazabal smoked cheese and green pistachio
- ▮ Seabass "taco"



hot appetizers:

- ▮ our patatas bravas
- ▮ asparagus endings with romesco sauce
- ▮ home made Iberian ham croquettes
- ▮ mushrooms ceps soup with jam and bread croutons
- ▮ brothy vegetables and pork papada rice
- ▮ mushrooms ceps soup with jam and bread croutons
- ▮ garlic fried prawns
- ▮ cod fish broad, onion fried rings and pine nuts
- ▮ home made gorgonzola cheese croquettes
- ▮ hot roasted peppers ad pickled anchovy on sandwich
- ▮ iberian ham royal and green peas foam
- ▮ lamb skewers with coconut and "Razel Hanout"
- ▮ artichokes, tomato and quince toast



starters:

- ▮ potato, smoked aubergine, artichokes and goat cheese salad
- ▮ lobster salad with apple, tomato and almond sauce
- ▮ marinated beef ravioli, foie gras, papada and boletus
- ▮ shavings of pork with hot pepper,
Idiazabal smoked cheese and green pistachio
- ▮ crab salad
- ▮ "gazpacho" with lobster reef and mini mezclum



fish:

- ▮ marrakech turbot
- ▮ seabass with glazed vegetables and olive caramel
- ▮ monkfish with cockles, peas and artichoke on bread
- ▮ sole "donostiarra", wild asparagus, white beans, mussels and garlic sprouts



meat:

- ▭ glazed iberian pork cheeks, spinaches, goat cheese and rum
- ▭ Filet mignon, potatoes and smoked "pimentón de la vera" sauce
- ▭ Wellington filet mignon
- ▭ loin of lamb, artichokes puré, "picada"
- ▭ pork, sweet potatoe caneloni, pôme granate, flowers
- ▭ duck, corn flan and daikon salad



desserts:

- ↪ greek yoghurt mousse, peppers and red berries marmalade
- ↪ passion chocolate and coconut shooter
- ↪ quince, pine nuts and soft goat cheese
- ↪ chocolate textures
- ↪ roses, lime and lychees
- ↪ green
- ↪ fruit tartar, red berries consommé with eucalyptus
- ↪ burgos cake, sesame cream, "dulce de leche" and coffee



wine list

Wine selection for dinner:

- white, Pere Ventura Chardonnay, Penedès
- white, Hermanos Lurton, viura, J&F Lurton, Rueda
- white, Pedro de Soutomaior, albariño, Adegas Galegas, Rías Baixas

- red, Inurrieta Cuatrocientos, cabernet sauvignon, merlot, Bodegas Inurrieta, Navarra
- red, Santa Digna Carmenère, cabernet sauvignon, carmenère, Bodegas Torres, Curicó
- red, Valderiz, tinta fina, Bodegas Valderiz, Ribera del Duero

- cava, L´Hereu, xarel.lo, parellada macabeo, Raventós i Blanc
- cava, Pere Ventura Cupatge d´Honor, xarel.lo, parellada macabeo,
- Gramona Brut imperial, xarel.lo, parellada macabeo

* Large wine list available upon your preferences



→ The menu includes:

- Reception; selection of 10 appetizers from the cold and hot appetizers list
- Welcome cava glass and bar drinks during the reception
- Dinner menu; starter, main course and dessert to choose from a la carte
- White wine, red wine and cava during dinner to choose from the wine list
- Coffee and tea
- Oriol Balanguer sweet chocolates
- Waiters service (1 each 8 guest)
- Catering transport up to 30 km from Barcelona
- Tableware set up:
 - Gala linen (Large colour selection to choose)
 - Arola Catering white chinaware, gala glassware and cutlery
 - Modern style chair without chaircover

→ Not included:

- Venue rental and flower decoration and entertainment
- Liquor services
- Open bar after dinner: 18 € per person for 1 hour;
12 € each additional hour (7% VAT not included)

Price per person: From 120 euros (7 % VAT not included)