



HOTEL ARTS BARCELONA

From around the world

(Minimum 100 people)

Europe:

Seasonal Vegetables Antipasto
Selection of French Cheeses with Grapes and Walnuts
Veal Stroganoff
Lobster Paella

Asia:

Miso Soup with Tofu and Sea-Weed
Rice Noodle Salad with Vegetables and Sesame
Dim Sum and Samosas
Thai Red Curry with Prawns

South America:

Octopus Ceviche with Papaya
Pearl Barley Salad with Tomato, Lime and Mint Mayonnaise
"Chili con Carne" with Corn Tacos
Chicken with Fried Bananas and Peanuts

Middle East:

Hummus with Fried Papadum
Tabouleh with Citrics and Cilantro
Lamb chops with Tandoori Spice

Dessert:

Russian Vatrushka Yoghurt Tart
Martini of Oranje Rose Water Salad and Green Tea Cream
Coconut tart with "Dulce de Leche"
Apple Strudel with Vanilla Sauce

Freshly Brewed Coffee, Brewed Decaffeinated Coffee or Tea
Mineral Water

(2 hours service)