



HOTEL ARTS BARCELONA

Cocktail III

Passed Cold:

Foie, Chocolate and Szechuan Pepper
Lobster Rice Paper Roll with Crispy Vegetables, Mint and Coriander
Crisp of Tuna, Tomato, Basil and Parmesan Cloud

Passed Hot:

Prawn and Spinach Crisp Brick Roll
Truffle and Cheddar Toasted Sandwich
Deep Fried Maki with Crab and Dill Cream

Food Stations:

Sautéed wild Mushrooms with Almond Pinenuts and Herb Oil
Shrimp Risotto with Asparagus and Mushrooms
Spanish Iberian "Guijuelo" Ham with Warm "Ciabatta" and Tomato

Pastry:

Selection of Shots, Chinese Spoons, Chocolate Candies and Mignardises

12 Pieces Per Person

Freshly Brewed Coffee

Beverage Selection:

Basa, Verdejo, Viura y Sauvignon Blanc, Rueda
Valdehermoso Roble, Tinta Fina, Ribera Duero
Castillo de Perelada, Brut Reserva Xarel.lo, Parellada Macabeo
Vermouth, Beers, Soft Drinks and Juices

(1 ½ Hour Service)