

Buffet (minimum 40 people)

H 1898

LA RAMBLA - BARCELONA

BUFFET 1

Starters

Salad buffet
Papardelle al pesto salad
Veggie *taboulé* salad
Assortment of carpaccio
Focaccia with *burratta*, *tomate*
compote and *rocket*

Main courses

Homemade cannelloni au gratin
Stuffed aubergines
with quinoa and vegetables
Sea bass supreme with fennel
Curry *vindaloo* chicken tacos
Sautéed veal fillets

Dessert

Daily special cheese
White chocolate flan in a cup
Chocolate brownie with walnuts
Idiazabal cheese cake
Fruit salad

Drinks

Mineral water
White wine *Fray Germán*
Red wine *Ramón Bilbao Reserva*
Coffee or infusions

59€ per person

BUFFET 2

Starters

Salad buffet
Octopus and potato salad
Escalivada with cantabrian anchovies
Assortment of smoked
Iberian ham croquettes

Main courses

Ravioli of mascarpone and basil
Parmiggiana of aubergines
Salmon with saffron and veggie noodles
Crispy suckling pig with candied pumpkin
Guinea fowl stuffed with mushrooms

Dessert

Daily special cheese
Homemade tiramisu with figs
Chocolate coulant
Apple pie
Assortment of fresh fruits

Drinks

Mineral water
White wine *Fray Germán*
Red wine *Ramón Bilbao Reserva*
Coffee or infusions

59€ per person

BUFFET 3

Starters

Salad buffet
Caprese salad
Avocado and salmon "ceviche"
Iberian ham with rubbed tomato
in glass bread
Assortment of quiches

Main courses

Cottage cheese and spinach ravioli
with red pesto sauce
Thai style sautéed rice
Cod with shrimps and peppers
Duck confit with pears
Beef and foie burgers

Dessert

Assortment of cheeses
Cheese cake cup
Sacher cake
Pannacotta and mango delight
Fresh strawberries

Drinks

Mineral water
White wine *Fray Germán*
Red wine *Ramón Bilbao Reserva*
Coffee or infusions

59€ per person