



HOTEL CARLEMANÝ

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Xavier Arrey, Executive chef of our El Pati Verd Restaurant and Indigo Restaurant & Lounge is also the responsible of our banquet meals. Xavier's cooking style is fresh, innovative and based on the usage of the best seasonal products to get the best of every taste for its simplicity.

Excellent cuisine and superb service, will make your banquet in a real gastronomic event.

* For more information and details don not hesitate to contact us at **comercial2@carlemany.es**

Appetizer CARLEMANÝ

Cold Appetizers

Spicy chips
Toast bread with ham
Cornets with hummus, guacamole or cod brandade
Sushi with fish and vegetables
Mini caesar salad
Micuit foie with spicy carrot chutney
Beef sandwich with crunchy onion
Tuna tartar with avocado
Mini vegetable sandwich
Russian salad

Desserts

Mini "piña colada" refreshing
Coffee, cacao and mascarpone cheese

Cellar and beverages

Cava Brut, soft drinks, bier, water, white and red wine, and aperitifs

Optional

Spanish Jabugo ham cutted at moment
Skewered fruit with hot chocolate and coffee
Chocolate biscuits and coffee
Celebration cake and coffes

Hot Appetizers

Mushroom croquets
Mini burger with cheddar
Risotto with pumpkin and orange
Skewer chicken with mustard and honey
Mini frankfurt
Prawn in tempura
"Coca de recapte"
Fideuà
Squid rings in batter
Toast with "sobrassada" and maó cheese
Fish & chips

Mix Buffet

Fideuà with sepia and shrimps
Black rice with squid
Steak Tartar
Cheeses from Catalunya, Spain and France

Appetizer LUNCH

Cold Appetizers

Spicy chips
Ham toasts
Cornets with guacamole or hummus or cod brandade
Dried sausage sandwich
Russian salad
Vegetable mini sandwich
Beef sandwich with crunchy onion
Foie micuit with spicy carrot chutney
Grains bread with turkey breast

Desserts

Mini fresh fruit glaç / Mini "piña colada" refreshing / Mini brownie

Cellar and beverages

Cava Brut, soft drinks, bier, water, white and red wine, and aperitifs

* Optional

Spanish Jabugo ham cutted at moment
Pastries and coffee
Celebration cake and coffee

Hot Appetizers

Mushroom croquettes
Cheddar & bacon mini burger
Fish and chips
"Fideua"
Risotto with pumpkin and carrot
Chicken brochette with honey & mustard
Mini frankfurt
Fried fish
"Coca de recapte"
Squid rings in batter
Toast with "sobrassada" and maó cheese

Appetizer COMPLET

Cold Appetizers

Spicy chips
Ham toasts
Cornets with hummus or guacamole or cod brandada
Sushi with fish and vegetables
Mini caesar salad with chicken
Foie mi cuit with spicy carrot chutney
Beef sandwich with crunchy onion
Tuna tartar with avocado
Mini vegetable sandwich
Russian salad

Desserts

Mini "piña colada" refreshing / Mini brownie / Mini tiramisú

Cellar and beverages

Cava Brut, soft drinks, bier, water, white and red wine, and aperitifs

* Optional

Spanish Jabugo ham cutted at moment
Skewered fruit with hot chocolate and coffee
Pastries and coffee
Celebration cake and coffee

Hot Appetizers

Mushroom croquettes
Cheddar mini burger
Fish and chips
Cuttlefish stew and meatloaf
Chicken brochette with mustard & honey
Risotto with pumpkin and orange
"Coca de recapte"
Prawn in tempura
Mini frankfurt
Vegetables in tempura
"Fideuà"
Squid rings in batter
"Sobrassada" toast with maó cheese

Appetizer PRESENTATION

Cold Appetizers

Spicy chips
Ham toasts
Russian salad
Vegetable mini sandwich
Beef sandwich with crunchy onion

Desserts

Mini fresh fruit glaç / Mini brownie

Cellar and beverages

Cava Brut, soft drinks, bier, water, white and red wine,
and aperitifs

*** Optional**

Spanish Jabugo ham cutted at moment
Pastries and coffee

Hot Appetizers

Mushroom croquettes
Fish and chips
"Sobrassada" toast with maó cheese
Cheddar & bacon mini burger
Fiocci with gorgonzola cheese
Chicken brochette with honey & mustard
Shrimps in tempura