



HOTEL
CARLEMAN Y
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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 **CARLEMAN Y**

Cold Appetizers

Crispy crunchy snacks and paprika
Toast bread with ham
Cornets with hummus, guacamole or blue cheese
Tuna tartar with ginger and wasabe
Mini caesar salad
Micuit foie with figs
Mini "coca recapte with escalivada"
Dates with bacon
Mini vegetable sandwitx
Taboulé with raisins and ras al hanout
Spanish omelets cubes

Desserts

Mini mojito 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
Skewered fruit with hot chocolate and coffee
Chocolate biscuits and coffee
Celebration cake and coffes

Hot Appetizers

Meat croquets
Fish sticks with tartara sauce
Chicken mini burger with curry
Risotto with cheese
Squid in batter
Skewer iberian pork with "ximixurri"
Vegetables tempura
Prawn twist
Fiocchetti fillet pear and gorgonzola cheese
"Farcellet" black sausage with pear and cinnamon

Mix Buffet

Fiideuà with sepia, shrimps and mussels
Black rice with squid
Steak and salmon tartar
Cheeses from Catalunya, Spain and France

Appetizer LUNCH

Cold Appetizers

Crispy crunchy snacks and paprika
Toast bread with ham
Cornets with guacamole or hummus or blue cheese
Dried sausage sandwich
Cereals bread with turkey
Vegetable mini sandwich
Mi cuit foie with figs
Mini "coca de recapte" with "escalivada"
Bacon with dates
Spanish omelet cubes
Taboulé with raisins and ras al hanout

Desserts

Mini fresh fruit glaç or 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

Meat croquettes
Fish stick with tartara sauce
Chicken mini burger with curry
"Fideua"
Risotto with cheese
Skewer iberian pork with "ximixurri"
Prawn twist
Black sausage "farcellet" with pear and cinnamon
Toast with "sobrassada" and maó cheese

Appetizer COMPLET

Cold Appetizers

Crispy crunchy snacks and paprika
Toast bread with ham
Cornets with hummus or guacamole or blue cheese
Tuna tartar with ginger and wakame
Mini caesar salad with chicken
Foie mi cuit with figs
Dates with bacon
Taboulé with raisins and ras al hanout
Mini vegetable sandwich
Mini "coca de recapte" with escalivada
Spanish omelets cubes

Desserts

Mini mojito refreshing or Mini brownie

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

Meat croquettes
Fish sticks with tartara sauce
Chicken mini burger with curry
Risotto with cheese
Iberian pork skewer with "ximixurri"
Prawn twister
Black sausage "farcellet" with pear and cinnamon
Vegetables tempura
Fiocchetti fillet pear and gorgonzola cheese
"Fideua"
Squid in batter

Appetizer

PRESENTATION

Cold Appetizers

Crispy crunchy snacks and paprika
Toast bread with ham
Taboulé with raisins and ras al hanout
Vegetable mini sandwich
Spanish omelet cubes

Desserts

Mini "Piña Colada" refreshing or 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

Meat croquettes
Fish sticks with tartara sauce
Chicken mini burger with curry
Skewer iberian pork with "ximixurri"
Prawn twister
Fiocetti filled pear and gorgonzola cheese
Squid in batter