



HOTEL  
**CARLEMAN**  
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## Banquet Menus HOTEL CARLEMAN



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](mailto:comercial2@carlemany.es)**



# Menus

## CARLEMANY

### Pica pica

Banana, yuca and violet chips  
Tempura shrimp skewer  
Cheese assortment  
Mini burger with cheese  
Iberian ham Croquettes

This pica pica can replace any of the starters from the menus 1, 2 and 3 and remaining at the same price.

### Pica pica

Banana, yuca and violet chips  
Tempura shrimp skewer  
Beef sandwich with crispy onion  
Cheese assortment with bread  
Mini burger with cheddar  
Iberian ham Croquettes  
"Coca" bread with "sobrasada" and Mahón cheese  
Guacamole with "nachos"

This pica pica can replace any of the starters from the menus 4, 5 and 6, remaining at the same price.

## Menu 1

Salad with Mogent cheese, pomegranate  
and blackberries

Squid with pepper and potato parmentier

Apple cake with green apple sorbet

Coffee & petit fours

### Cellar

White wine Maragda (D.O. Empordà) - Cava Celleret Brut  
(D.O. Cava) - Mineral water

Price menu 1: 30,00 € + 10% VAT .- 33,00 €

## Menu 4

Salad with smoked salmon, yoghurt and raspberry

Veal with vegetables tempura and "romesco" oil

Lemon refreshing with mint and mojito

Coffee & petit fours

### Cellar

Red wine Alquimia (D.O. Catalunya) - Cava Celleret Brut  
(D.O. Cava) - Mineral water

Price menu 4: 33,00 € + 10% VAT .- 36,30 €

## Menu 2

Salad with anchovies, green apple and curry oil

Veal shin with mushrooms and meat juice

Red fruits with mango cream

Coffee & petit fours

### Cellar

Red wine Alquimia (D.O. Catalunya) - Cava Celleret Brut  
(D.O. Cava) - Mineral water

Price menu 2: 30,00 € + 10% VAT .- 33,00 €

## Menu 5

Caesar salad with chicken

Hake with basmati rice, citrus and ginger

Strawberry compote with "recuit" ice cream

Coffee & petit fours

### Cellar

White wine Maragda (D.O. Empordà) - Cava Celleret Brut  
(D.O. Cava) - Mineral water

Price menu 5: 35,00 € + 10% VAT .- 38,50 €

## Menu 3

Fiocci with gorgonzola cheese and walnuts

Cod gratin with almond and "Olot's" potatoes

Chocolate texture

Coffee & petit fours

### Cellar

White wine Maragda (D.O. Empordà) - Cava Celleret Brut  
(D.O. Cava) - Mineral water

Price menu 3: 30,00 € + 10% VAT .- 33,00 €

## Menu 6

Salad with roast beef and marinated mushrooms

Monkfish with ham, sweet potato and "truffle" oil

Vanilla cream with brownie and raspberry

Coffee & petit fours

### Cellar

Red wine Alquimia (D.O. Catalunya) - Cava Celleret Brut  
(D.O. Cava) - Mineral water

Price menu 6: 38,00 € + 10% VAT .- 41,80 €

# Menus GASTRONOMIC

## Menu 1

"Micuit" tuna tapa with lemon confit



Prawn appetizer with mushrooms parmentier



Mogent with tomato compote, ruca  
and Kalamato olives



Monkfish with Iberian smoked bacon  
and purple potato



Cannelloni filled with roasted meat with foie  
& orange sauce



Chocolate with milk cake  
and Oreo's cookies ice cream

Coffee & petit fours

### Cellar

White wine Xic Xarel·lo (D.O. Penedès) - Red wine Merian  
(D.O. Terra Alta) - Cava Mont Ferran Berta Bouzi (DO Cava)  
Mineral water and liquor and schnapps

Price menu 1: 54,00 € + 10% VAT .- 59,40 €

# Menus GISELA

## Menu 1

Seasonal tapa



Prawns with salad with flowers and fruits



Sea cock fish with stewed peas,  
Iberian ham and mint



Pig confit with purple potato cream and truffle oil



Pineapple, coconut and mojito



Coffee & petit fours

### Cellar

White wine Xic Xarel·lo (D.O. Penedès) - Red wine Merian  
(D.O. Terra Alta) - Cava Gran Bach Brut (D.O. Cava)  
Mineral water

Price menu 1: 46,00 € + 10% VAT .- 50,60 €

## Menu 2

Micuit duck liver tapa with gingerbread



Scallop appetizer with coconut and shakura



Cod with citrus, mashed potato and black olives



St Pierre fish with almond, fennel and Pernod



Beef fillet with artichoke ravioli and truffle oil



White Chocolate cake with strawberry



Coffee & petit fours

### Cellar

White wine Xic Xarel·lo (D.O. Penedès) - Red wine Merian  
(D.O. Terra Alta) - Cava Mont Ferran Berta Bouzi (DO Cava)  
Mineral water and liquor and schnapps

Price menu 2: 59,00 € + 10% VAT .- 64,90 €

## Menu 2

Seasonal tapa



Scallop with pumpkin, carrot and curry chutney



Fish and chips monkfish with sweet potato



Beef fillet with mushrooms, Iberian ham and Porto



Chocolate cake with tangerine



Coffee & petit fours

### Cellar

White wine Xic Xarel·lo (D.O. Penedès) - Red wine Merian  
(D.O. Terra Alta) - Cava Gran Bach Brut (D.O. Cava)  
Mineral water

Price menu 2: 49,00 € + 10% VAT .- 53,90 €