



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

Crispy crunchy snacks and paprika  
"Ensaladilla russa"  
Twister prawn  
Cheese ("manxego" and "mahó") assortment with sausages  
Chicken mini burger with curry

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

### Pica pica

Crispy crunchy snacks and paprika  
Olives and anchovies on a stick  
"Ensaladilla russa"  
Twister prawn  
Chicken mini burger with curry  
Cheese ("manxego" and "mahó") assortment with sausages  
"Coca" bread with Iberian ham  
Squid in batter

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

## Menu 1

Taboulé with raisins, lemon and mint  
.....  
Swordfish with vegetables and potato tempura  
.....  
Red fruits creamy with yoghurt ice cream  
and strawberry  
.....  
Petits fours

### Cellar

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

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

## Menu 4

Caesar salad with chicken  
.....  
Cod fillet gratin with almond  
.....  
Coconut raspberry and biscuit  
.....  
Petits fours

### Cellar

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

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

## Menu 2

Salad with feta cheese, tomato, olives and oregano  
.....  
Veal shin with mushrooms and meat juice  
.....  
Tiramisu with coffee ice cream  
.....  
Petits fours

### Cellar

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

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

## Menu 5

Salad with Iberian ham and fruits  
.....  
Hake with basmati rice, citrus and ginger  
.....  
"Recuit" ice cream with blackberry jam  
and sweet biscuit  
.....  
Petits fours

### Cellar

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

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

## Menu 3

Fiocetti with cheese and poire  
.....  
Pork secret with potato gratin and bacon  
.....  
Chocolate and mango with tangerine ice cream  
.....  
Petits fours

### Cellar

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

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

## Menu 6

Salad with prawns, fruits and flowers  
.....  
Veal with potato gratin, peppers and "romesco" oil  
.....  
Strawberry with vanilla and cola  
.....  
Petits fours

### Cellar

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

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

# Menus

## GASTRONOMIC

### Menu 1

Salmon fillet tapa with vanilla and passion fruit



Crunchy shrimp appetizer with ink mayonnaise



Scallop with grapefruit and papaya

Hake with gyoza, ginger and soja



Suckling pig cubes with orange and cinnamon

Three chocolate cake with raspberry



Coffee and petits 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 liquors

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

# Menus

## GISELA

### Menu 1

Seasonal tapa



Scallop with coconut, mango and vanilla



Monkfish with pumpkin gnoccis and orange



Lamb shoulder with ravioli filled ricota, caramelized onion and Iberian ham



Cold Strawberry cream with yoghurt ice cream and berries



Petits 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 and coffee

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

### Menu 2

Prawn tempura tapa with rice and yuzu



Tuna tartar appetizer with mango



Duck mi cuit with spice bread, walnuts and honey



Monkfish with nori, bacon and creamy root vegetables



Beef fillet with violet potato confit and mushrooms



Citrus fruit cake with mint and chocolate



Coffee and petits 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 liquors

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

### Menu 2

Seasonal tapa



Liver of duck with figs, walnuts and cinnamon



Sea bass with lemon fennel and anise



Beef fillet with parmentier, pepper and tofone oil



Three chocolates with oreo ice cream



Petits 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 and coffee

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