



HOTEL
CARLEMANY
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Banquet Menus
HOTEL CARLEMANY



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



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.

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 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 3

Fiocchetti 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 €

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 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 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 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 €

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 €

Menus GISELA

Menu 1

- Seasonal tapa ••••
- Scallop with coconut, mango and vanilla ••••
- Monkfish with pumpkin gnoccis and orange ••••
- Lamb shoulder with ravioli filled ricotta, 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

- 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 €