



HOTEL

JAZZ

COCKTAIL

COLD DELICATESSEN

- HAM AND TOMATO BREAD
- CAPRESE MINI-BROCHETTE
- SALMON AND MUSTARD TARTARE
- ESCALIVADA AND ANCHOVIES TOAST
- TUNA AND GORDAL OLIVE
- NACHOS WITH GUACAMOLE
- HUMMUS AND WILD ASPARAGUS

DESSERTS

- FRUIT BROCHETTES
- MINI CREAM PUFFS
- COFFEE AND CHOCOLATE CREAM
- WHITE CHOCOLATE AND PASSION FRUIT TRUFFLE
- MINI LEMON PIE

HOT DELICATESSEN

- CHEESE BALLS AND TOMATO COMFIT
- CURRIED CHICKEN JIAOZIS
- CLASSIC BEEF BURGUER
- CRUNCHY KING PRAWN AND LIME MAYONNAISE
- BEEF MINI-BROCHETTE
- ASSORTED MINI-CROQUETTES
- TRADITIONAL POTATOES FILLED WITH MEET
- CRUNCHY VEGETABLE ROLL

DRINKS

- WHITE & RED WINE
- CAVA BRUT NATURE
- WATER, BEER, SOFT DRINKS

To choose from 4 cold dishes, 4 hot dishes and 2 desserts: 45€/ person
VAT included



Núñez i Navarro

Hotels | Barcelona