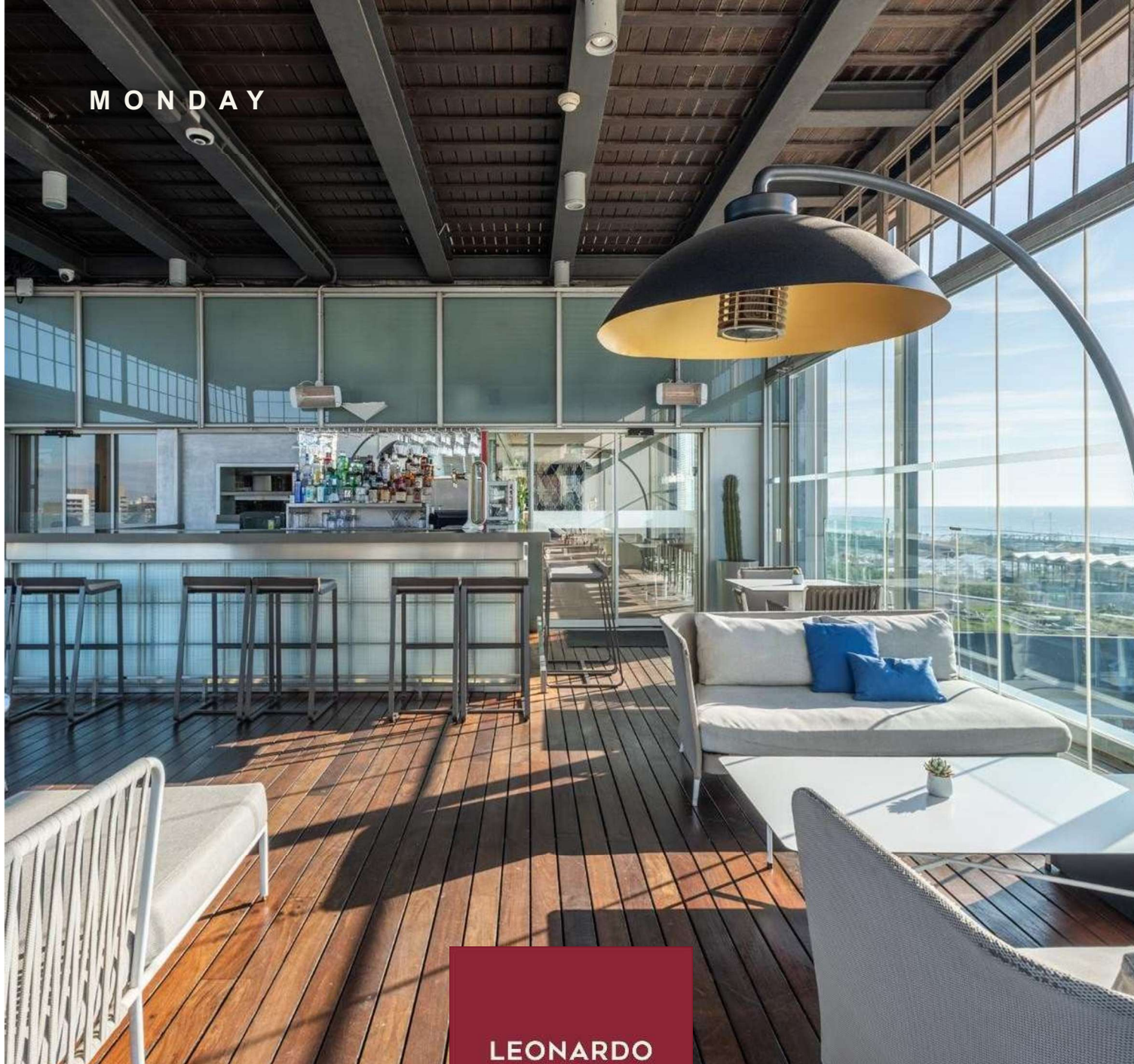


MONDAY



LEONARDO
ROYAL
Hotels

BARCELONA FORUM

Events menus

Enjoy!

B U F F E T

Cold selection

Selection of assorted leaves

Selection of crudités

Selection of toppings

Poke bowl of rice, soybeans, cucumber, onion, avocado
and heura with mango vinaigrette

Tender leaf salad, candied tomato and feta cheese and
basil oil.

Assorted mini quiches

Chef's choice vegan corner

Selection of hot dishes

Creamy leek with toppings

Roasted potatoes and carrots with rosemary butter

Vegetarian cannelloni au gratin with mozzarella.

Glazed salmon with ponzu sauce

Beef stew with Padron peppers

Vegetable and Heura paella.

Selection of desserts

Chia cup with coconut milk

Mini Lotus candy

Fresh fruit salad

Fruit

Drinks

Still and sparkling water

Coffee and teas

48€ +VAT

*The duration of the service is 1 hour and 30 minutes.
The minimum number of guests is 25 people.
For information about allergens in our dishes, please consult
the hotel.*



D R I N K S P A C K A G E

Alcohol-free package

Soft drinks

Juices

+4€ +VAT

White Wine & Beer package 00

Soft drinks

Juices

Beers 00

Raimat Zero

Cava Codorniu Zero

+5€ +VAT

Wine package

Soft drinks

Juices

Beers

Clamor (D.O. Costers del Sangre)

Santes Tempranillo (D.O. Motsant)

+6€ +VAT

Cava package

Soft drinks

Juices

Clamor (D.O. Costers del Sangre)

Santes Tempranillo (D.O. Motsant)

Cava Signat Brut Nature

+9€ +VAT

Premium cava package

Soft drinks

Juices

Beers

La Charla (D.O. Rueda)

Viña Pomal Selección 500 (D.O. Rioja)

Ars Collecta Blanc de Noir Reserva

+14€ +VAT