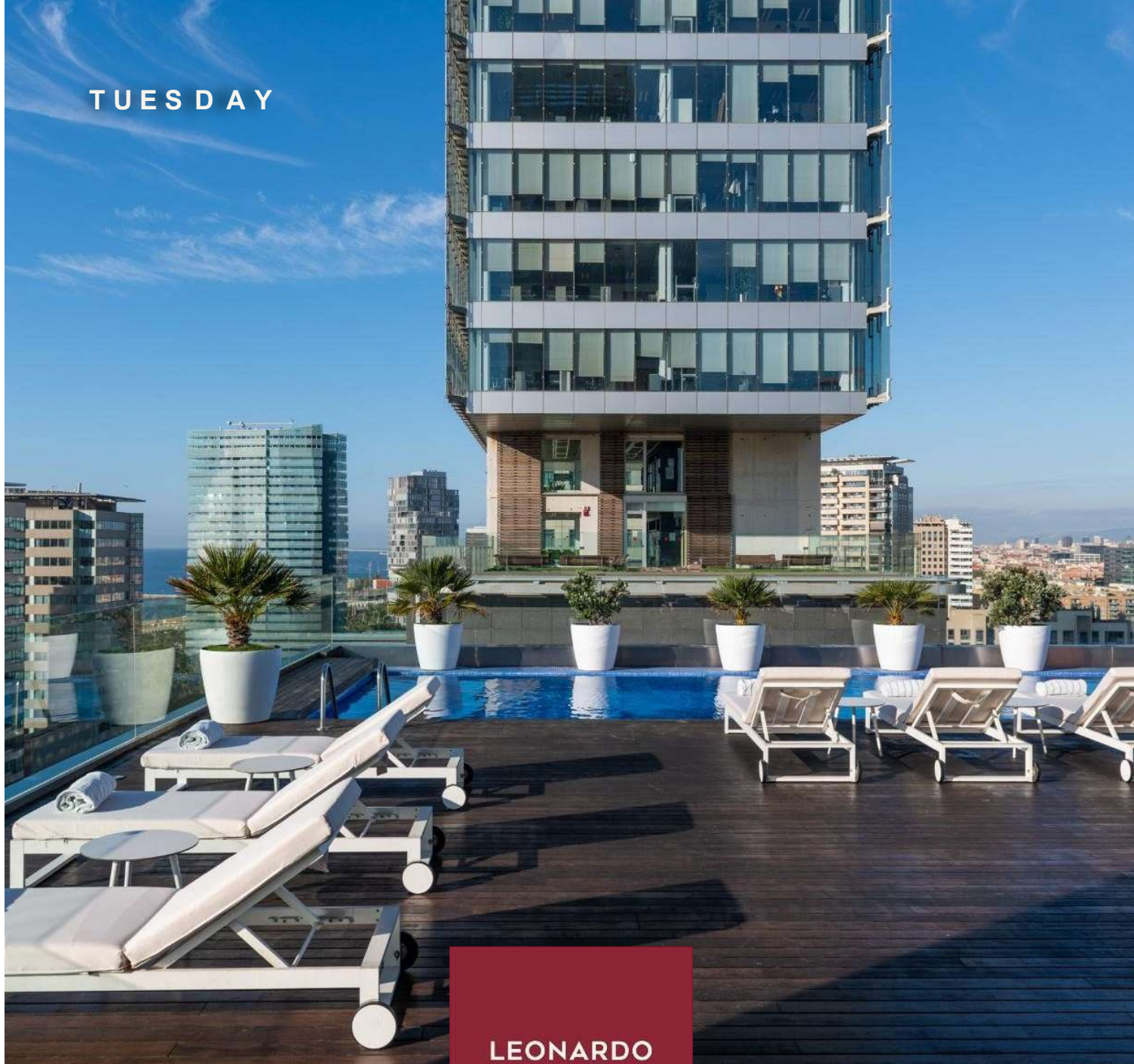


TUESDAY



LEONARDO
ROYAL
Hotels

BARCELONA FORUM

Events menus

Enjoy!

B U F F E T

Cold selection

Selection of assorted leaves

Assorted crudités

Selection of toppings

Roasted eggplant salad with mozzarella
and tomatoes with basil oil

Bean salad with spring onions, black olives
and piquillo peppers with Modena vinaigrette

Chef's choice vegan corner

Selection of hot dishes

Cream of zucchini, apple and pumpkin seeds

Grilled asparagus with romesco sauce

Eggplants stuffed with textured soy Bolognese

Cod with fish velouté

Chicken with almond sauce

Seafood fideuá

Selection of desserts

Three chocolate cups

Braised pineapple with spices

Cut fruit

Whole 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.*



DRINKS PACKAGE

Alcohol-free package

Soft drinks

Juices

+4€ +IVA

White wine & beer package 00

Soft drinks

Juices

Beers 00

Raimat Zero

Cava Codorniu Zero

+5€ +IVA

Wine package

Soft Drinks

Juices

Clamor (D.O. Costers del Sangre)

El Pispa (D.O. Motesant)

+7€ +IVA

Cava package

Soft Drinks

Juices

Clamor (D.O. Costers del Sangre)

El Pispa (D.O. Motesant)

Cava Raimat Chardonnay-Xarello Brut Nature Ecológico

+9€ +IVA

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€ +IVA