

THURSDAY



LEONARDO
ROYAL
Hotels

BARCELONA FORUM

Events menus

Enjoy!

C O R P O R A T E M E N U

Starter

Baby leaf salad with chicken, walnuts, goat cheese and pears

Main dish

Weakfish with “romesco” sauce, baby potatoes and mussels

Dessert

Chocolate Madness

Drinks

Clamor (D. O. Costers del Segre) · El Pispá (D.O. Montsant)

Soft drinks, beers and mineral waters

Coffee and teas

45€ +VAT

C O R P O R A T E M E N U - V E G A N

Starter

Salad of tender leaves with heura, walnuts, goat cheese and pears

Main dish

Tofu tataky with zucchini spaghetti and mushroom duxelles

Dessert

Red fruit and mint soup

Drinks

Clamor (D. O. Costers del Segre) · El Pispá (D.O. Montsant)

Soft drinks, beers and mineral waters

Coffee and teas

45€ +VAT

*The chosen menu must consist of one dish from each section, the same for all diners.
The minimum number of diners is 10 people.
The duration of the service is 1 hour.
For information about allergens in our dishes, please consult the hotel.*



FINGER MENU

Cold starters

- Ajoblanco soup with olive paste
- Hummus trio with crudités and crackers
- Tender leaf salad with chicken, walnuts, goat cheese and pears

Selection of sandwiches

- Cod brandade tartlet with piquillo cream
- Mini sandwich with local sausage
- Ciapatta with roasted eggplant and miso
- Mini sandwich with soy ragout and tender leaves

Selection of hot dishes

- Falafel babaganoush and yogurt sauce
- Andalusian style squid

Selection of desserts

- Mini crunchy chocolate
- Red fruit soup
- Sliced fruit

Drinks

- Soft drinks and still and sparkling water
- Coffee and teas

43€ +VAT

*The duration of the service is 1 hour.
The minimum number of diners is 10 people and the maximum is 25.
For information about allergens in our dishes, please consult the hotel.*

COFFEE BREAK (MORNING)

Selection of drinks

Our coffees
Tea and infusions
Milk
Lemonade
Fresh orange juice

Selection of food

Mini chocolate opera
Sandwich of ham and paprika mayonnaise
Cup of cut fruit
Whole fruit

14€ +VAT

22€ +VAT(4 hrs)

COFFEE BREAK (EVENING)

Selection of drinks

Our coffees
Tea and infusions
Milk
Lemonade

Selection of food

Homemade coconut cookies
Cake of the day
Tuna pie
Fruit skewers

14€ +VAT

22€ +VAT(4 hrs)



EXECUTIVE COFFEE BREAK (MORNING)

Selection of drinks

Our coffees

Tea and infusions

Milk

Lemonade

Fresh orange juice

Selection of food

Mini chocolate opera

Sandwich of ham and paprika mayonnaise

Cup of cut fruit

Whole fruit

Coffee break
maximum
30 people

17€ +VAT

24€ +VAT(4 hrs)

EXECUTIVE COFFEE BREAK (EVENING)

Selection of drinks

Our coffees

Tea and infusions

Milk

Lemonade

Selection of food

Homemade coconut cookies

Cake of the day

Tuna pie

Fruit skewers

Coffee break
maximum
30 people

17€ +VAT

24€ +VAT(4 hrs)



COFFEE BREAK LIQUIDO PERMANENTE

Selection of drinks

Our coffees

Tea and infusions

Milk

Lemonade

19€ +VAT



The duration of the service is 4 hours.

EXECUTIVE PERMANENT COFFEE BREAK

Selection of drinks
Our capsules coffees
Tea and infusions
Milk
Lemonade

Coffee break
maximum
30 people

22€ +VAT



The duration of the service is 4 hours.

STANDING MENU

Cold starters

Seasonal cream shot

Tender leaf salad with chicken, walnuts, goat cheese and pears

Anchovy gilda

Hummus trio with crudités and crackers

Idizabal macaron

Selection of hot dishes

Mini sandwich with turkey, gouda cheese and truffle butter

Falafel with babaganoush and yogurt sauce

Yakitori chicken

Corvina fillet with romesco sauce

Sautéed zucchini, mushrooms and tofu with miso mayonnaise

Selection of desserts

Red berry soup

Mini crunchy chocolate

Sliced 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.



B U F F E T M E N U

Cold selection

Selection of mixed leaves

Assorted crudités

Selection of toppings

Salad of tender leaves, chicken, walnuts,
goat cheese and pears

Chickpea hummus with tahini

Eggplant hummus with olive oil

Roasted pepper hummus

Vegetables, seeds and crackers as accompaniments.

Spinach and cheese puff pastry

Chef's choice vegan corner

Selection of hot dishes

Minestrone soup

Courgettes, roasted mushrooms with marinated tofu

Fried rice with vegetables

Baked sea bass with romesco sauce

Chicken stuffed with raisins and pine nuts

Station

Casserole noodles

Selection of desserts

Red berry soup

Mini chocolate crunch

Sliced 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, please consult the hotel.*



DRINK PACKS

Alcohol-free pack

Soft drinks

Juices

+4€ +VAT

White Wine & Beer pack 00

Soft drinks

Juices

Beers 00

Raimat Zero

Cava Codorniu Zero

+5€ +VAT

Wine pack

Soft drinks

Juices

Beers

Clamor (D.O. Costers del Sangre)

El Pispa (D.O. Motsant)

+6€ +VAT

Cava pack

Soft drinks

Juices

Clamor (D.O. Costers del Sangre)

El Pispa (D.O. Motsant)

Cava Raimat Chardonnay-Xarello Brut Nature Ecológico

+9€ +VAT

Premium cava pack

Soft drinks

Juices

Beers

La Charla (D.O. Rueda)

Viña Pomal Selección 500 (D.O. Rioja)

Ars Collecta Blanc de Noir Reserva

+14€ +VAT