

HOTEL JAZZ

BUSINESS MENU 2019

STARTERS

Seasonal cream
Pasta salad with vegetables
Grilled vegetables with soy and tofu sprouts
Four-cheese tortellinis with mushrooms and parmesan
Salad of prawns, mango, guacamole and yogurt sauce with dill (Supl. 3€)

MAIN COURSE

Paella Seafood
Fideuá
Chicken drumstick stuffed with bakers potatoes
Grilled fresh salmon with mediterranean cous cous and nuts oil
Secret of iberian pork, crown of potatoes and onions, with Oporto sauce (Supl. 3€)

DESSERT

Selva negra cake
Tiramisú
Lemon mousse with cookie crumble
Creamy yogurt with red fruit coulis
Macedonia

DRINKS

Water
Red or White wine
Coffee and tea

35€/ per person, VAT included

Minimum 15 people

The menu consists of starter, main course, dessert and drinks
Please inform the choice, number of guests and allergens or intolerances to 7 days in advance

All guests must choose the same menu options

(LATER CHANGES WILL NOT BE ACCOMMODATED)



HotelJazzBCN

· www.hoteljazz.com ·

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