hcchotels
BARCELONA

Gastronomic offer 2026

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★★★★





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Coffee break

Basic €7.60

Coffee
Whole and skim milk
Plant-based milk
Assorted teas and infusions
Fruit juices

Sweet €10.30

Coffee
Whole and skim milk
Plant-based milk
Assorted teas and infusions
Fruit juices
Selection of sweet pastries

Mixed €15.90

Coffee
Whole and skim milk
Plant-based milk
Assorted teas and infusions
Fruit juices
Selection of sweet pastries
Selection of mini sandwiches

Healthy €9.00

Coffee
Whole and skim milk
Plant-based milk
Detox juices

Coffee breaks can be served in the room, in the bar or on the terrace.
The size of the event and availability will determine where they are served.

Prices are per person VAT included.



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Coffee break supplements

Beverages

Soft drinks	€3.50
1 additional thermo of coffee	€7.00
1 additional thermo of milk	€7.00

Sweet / salty

Selection of fresh fruit	€4.00
Selection of mini sandwiches	€5.50
Cake	€5.00
Selection of pastries	€3.25

Other

Capsule coffee machine + thermo of milk in the meeting room	€10.00
Extra coffee capsules + thermo of milk	€8.00
Basic coffee break permanent full-time	€12.00
Sweet coffee break permanent full-time	€15.00
Mixed coffee break permanent full-time	€19.90

Prices are per person VAT included.



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Business menu

Menu 1 €30.00

STARTER

Fresh pasta sautéed with mushrooms and pesto sauce

MAIN

Iberian pork sirloin with menestra vegetables

or

Salmon scalopes with white wine, lemon and mussels

DESSERT

Pineapple carpaccio with cinnamon

or

Sachertorte

Drinks

Mineral water

White wine 3404 (DO Somontano)

Red wine Eguía (DO Rioja)

Coffee or tea

Menu only available in the restaurant for events with a meeting room.
The same menu is required for all diners.
Choices must be notified at least 10 days in advance.
Cake (in addition to dessert) surcharge €5.00 per diner (VAT included).
Extras: Cava €4.00 per diner (VAT included).

Prices are per person VAT included.



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Business menu

Menu 2 €35.00

STARTER

Salad with avocado, tuna, smoked salmon and pumpkin-seed vinaigrette

MAIN

Roasted beef medallions with mushrooms

or

Sea bass fillets, shrimp and pistachio oil

DESSERT

Lemon sorbet

or

Chocolate coulant with vanilla ice cream

Drinks

Mineral water
White wine 3404 (DO Somontano)
Red wine Eguía (DO Rioja)
Coffee or tea

Menu only available in the restaurant for events with a meeting room.
The same menu is required for all diners.
Choices must be notified at least 10 days in advance.
Cake (in addition to dessert) surcharge €5.00 per diner (VAT included).
Extras: Cava €4.00 per diner (VAT included).

Prices are per person VAT included.



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Business lunch

Menu €35.00

Vegetable pasta salad with crab and cocktail sauce
Endives with guacamole and mozzarella pearls
Pretzels selection
Cheese board and breadsticks
Croquettes
Potato and vegetable omelette bites
Seafood fideuà

Fresh fruit skewers
Mini Sacher cake

Drinks

Mineral water
White wine 3404 (DO Somontano)
Red wine Eguía (DO Rioja)
Coffee or tea

Menu only available for events with a meeting room
Extra cake (in addition to dessert) €5.00 per person, VAT incuded.
Extras: Cava €4.00 per diner (VAT included).

Prices are per person VAT included.



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Coctetail

Menu 1 €42.00

Iberian ham and spreaded bread with tomato
Mini octopus salad
Toasts with guacamole and shrimp
Salmon tartare spoon with mango and citrus
Small cup of pumpkin cream with seeds
Croquettes
“Flamenquín” with teriyaki sauce
Prawn lollipop

Fresh fruit skewers

Drinks

Mineral water
Soft drinks
Beer
White wine 3404 (DO Somontano)
Red wine Eguía (DO Rioja)
Cava St. Gorg Brut Nature
Coffee or tea

Supplement: Fideuá €6 / Mushroom risotto €4

Served in the restaurant or private room.
Extra cake (in addition to dessert) €5.00 per person, VAT included.

Prices are per person VAT included.



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Coctetail

Menu 2 €50.00

Iberian ham and spreaded bread with tomato
Salmon tartare spoon with mango and citrus fruits
Cherry tomato and mozzarella skewer with pesto
Croquettes
Garlic shrimp
Crunchy mushrooms
Octopus carpaccio
Spherified “patatas bravas” with romesco
Prawn in potato strings
Mini goat cheese medallions with crocanti

Selection of mini pastries

Drinks

Mineral water
Soft drinks
Beer
White wine 3404 (DO Somontano)
Red wine Eguía (DO Rioja)
Cava St. Gorg Brut Nature
Coffee or tea

Supplement: Fideuá €6 / Mushroom risotto €4

Served in the restaurant or private room.
Extra cake (in addition to dessert) €5.00 per person, VAT included.

Prices are per person VAT included.



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Celebration menu

Menu 1 €40.00

STARTER

Scallops crepe with shrimps and seafood sauce

MAIN

Beef entrecôte with potatoes au gratin and sweet-wine sauce

or

Catalan-style cod supreme with vegetables

DESSERT

Irish coffee ice cream with whipped cream

or

Selection of mini pastries

Drinks

Mineral water
White wine 3404 (DO Somontano)
Red wine Eguía (DO Rioja)
Cava St. Gorg Brut Nature
Coffee or tea

The same menu is required for all diners.
Choices must be notified at least 10 days in advance.
Served in the restaurant or private room.
Cake (in addition to dessert) surcharge €5.00 per diner (VAT included).

Prices are per person VAT included.



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Celebration menu

Menu 2 €45.00

STARTER

Mosaic of endives, pineapple, foie mousse and fig vinaigrette

MAIN

Candied lamb shank with sautéed vegetables

or

Monkfish medallion with cream of confit leeks and prawns

DESSERT

Fruit skewer

or

White chocolate ice cream with mango purée

Drinks

Mineral water
White wine 3404 (DO Somontano)
Red wine Eguía (DO Rioja)
Cava St. Gorg Brut Nature
Coffee or tea

The same menu is required for all diners.
Choices must be notified at least 10 days in advance.
Served in the restaurant or private room.
Cake (in addition to dessert) surcharge €5.00 per diner (VAT included).

Prices are per person VAT included.



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Finger food on table

Menu €42.00

APPETISERS

Iberian ham and crispy bread with tomato
Salmon tartare spoon with mango and citrus fruits
Nachos with guacamole
Croquettes
Teriyaki chicken skewer
Spherified “patatas bravas”

MAIN

Beef entrecôte with potatoes au gratin and sweet-wine sauce
or
Hake with orange meunière

DESSERT

Lemon sorbet
or
Passion fruit semifreddo cake

Drinks

Mineral water
White wine 3404 (DO Somontano)
Red wine Eguía (DO Rioja)
Cava St. Gorg Brut Nature
Coffee or tea

Choices must be notified at least 10 days in advance.
Menu available for a maximum of 30 diners.
Served in the restaurant or private room.
Cake (in addition to dessert) surcharge €5.00 per diner (VAT included)

Prices are per person VAT included.



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Vegan menu options

Menu 1

Green salad with avocado cubes and veggie vinaigrette
Chickpeas sautéed with vegetables, broccoli
and curry rice
Lemon sorbet

Menu 2

Timbale of sautéed spinach and raisins
Stir-fried noodles with tofu and peppers
Fresh fruit salad

Drinks

Mineral water
White wine 3404 (DO Somontano)
Red wine Eguía (DO Rioja)
Coffee or tea

Dishes that can go with any menu from the culinary options.
Conditions apply based on the main menu chosen.



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Welcome drink

Welcome drink 1 €8.00

Client's selection of beverage:

- Wine
- Cava
- Soft drinks

Nuts.

Welcome drink 2 €14.00

Client's selection of beverage:

- Wine
- Cava
- Soft drinks

Chips, olives and nuts.

Welcome drink 3 €16.00

Client's selection of beverage:

- Wine
- Cava
- Soft drinks

Selection of cheeses, sliced fuet, spreaded bread with tomato, olives and nuts.

Choices must be notified at least 10 days in advance.
Welcome drinks are served at the bar.

Prices are per person VAT included.

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BARCELONA

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