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REVERSIBLE

DRINKS • TAPAS • LIVE MUSIC



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MIRÓ MENU

We invite you to discover Reversible, a renovated space that celebrates creativity and where art and gastronomy come together.

Inspired by Catalan artist Joan Miró, we strive to make each recipe a work of art, full of colour and flavour.

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MIRÓ MENU

STARTERS TO SHARE

Iberian ham croquettes
Rustic *Pagès* bread with tomato
Iberian cured meats and catalan cheeses selected
by affineur David Morera
Catalan-style *bao* with deboned Prat chicken wing,
spicy romesco sauce and grated parmesan
Coca de recapte with roasted peppers,
eggplant and fresh tuna

MAIN COURSES

Roast sea bass
with sautéed snow peas, *shimeji* mushrooms and bilbaína sauce
Veal cheeks cooked at low temperature
with pineapple *chutney* and creamy mashed potato

DESSERTS

Creamy cheesecake with freeze-dried raspberries
Christmas assortment

DRINKS

Water, soft drinks, beer,
wine cellar selection,
coffee, herbal teas

60.00€

PERSON / VAT INCLUDED

OPTIONAL SERVICES:

- DJ 2H: 300.00€
- OPEN BAR 2H: 36.00€ PER PERSON
- PRIVATE AREA

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MIES VAN DER ROHE MENU

We invite you to discover Reversible, where we pay tribute to the iconic architecture of the Mies Van Der Rohe Pavilion.

A symbol of modernity, elegance and connection with nature that inspires our kitchen to work with the best local products, creating recipes with a modern twist.

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MIES VAN DER ROHE MENU

STARTERS TO SHARE

Garlic prawn croquettes
Carpaccio of matured picaña
Rustic *Pagès* bread with tomato
Iberian cured meats and catalan cheeses selected
by affineur David Morera
Toast of “anchovies 00” with dried tomato and piparra
Burrata with tomato tartare
Catalan-style *bao* with deboned Prat chicken wing,
spicy romesco sauce and grated parmesan

MAIN COURSES

Cod confit
with smoked aubergine hummus
Low-temperature boneless pork,
fennel purée, red onion and tart apple

DESSERTS

Lemon pie with toasted meringue
Christmas assortment

DRINKS

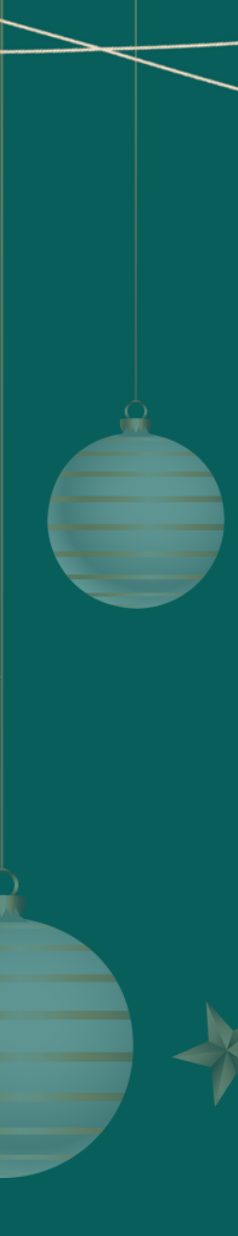
Water, soft drinks, beer,
wine cellar selection,
coffee, herbal teas

OPTIONAL SERVICES:

- DJ 2H: 300.00€
- OPEN BAR 2H: 36.00€ PER PERSON
- PRIVATE AREA

72.00€

PERSON / VAT INCLUDED



RESERVATION CONDITIONS

- Reservations must be made a minimum of 72 hours in advance.
- At the time of booking, 30% of the event amount must be paid as a deposit.
- The remaining 70% will be paid 72 hours before the service is provided.
- These deposits are Non-Refundable.
- In case of any extra consumption during the service, it may be paid at the end of the service.
- The hotel is committed to being able to serve a 10% increase in diners announced on the day of the event.

