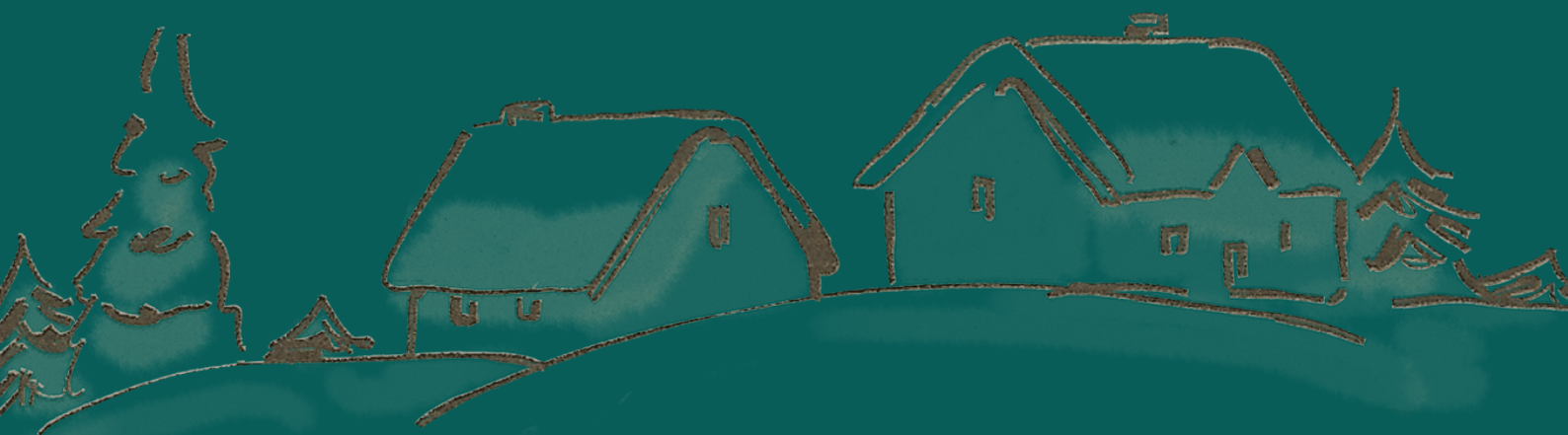


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REVERSIBLE

DRINKS • TAPAS • LIVE MUSIC



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TOWARDS 2026 FROM SANTS MENU

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

Take advantage of our unique location to create an unforgettable experience with its modernist architecture and luminous fountains.

Discover dishes made with local ingredients and innovative techniques, from its roots to the gastronomic avant-garde of 2026.



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TOWARDS 2026 FROM SANTS MENU

STARTERS TO SHARE

“Anchovy 00” *coca* bread with smoked butter,
sun-dried tomatoes and piparra peppers
Crunchy tartlet with roasted vegetables and smoked eel
Foie gras bonbon with pistachio powder and Pedro Ximénez
Teaspoon of “Balfegó” bluefin tuna tartare with crunchy *wasabi*

STARTERS

Red prawn *carpaccio*, coral emulsion,
seaweed sprouts and “Osetra” caviar
Organic egg cooked at low temperature, black truffle *parmentier*,
artichoke chips from “El Prat” and iberian ham veil

FISH

Sea bass loin with cava velouté,
confit white asparagus, and mint pea oil, Motel Empordà style

MEAT

Blonde beef sirloin with “Priorat” wine sauce,
potato millefeuille and black trumpet mushrooms

DESSERT

Creamy crunchy nougat from Jijona with mandarin and cava jelly

DRINKS

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

160.00€*

PERSON / VAT INCLUDED

*Includes party bag, lucky grapes and mini bottle of cava

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KIDS MENU

FROM 4 TO 12 Y/O

FIRST COURSES TO CHOOSE FROM:

Mixed salad
Cream of vegetable soup
Pasta with Bolognese sauce
Iberian ham croquettes

SECOND COURSES TO CHOOSE FROM:

Margherita pizza
Beef burger with chips
(with cheese, lettuce and tomato)
Grilled fish with sautéed vegetables
Beef tenderloin escalope with potatoes

DESSERTS TO CHOOSE FROM:

Fruit
Homemade cheesecake
Vanilla or caramel ice cream
Chocolate brownie with ice cream

Includes water and bread



25.00€

PERSON / VAT INCLUDED

RESERVATION CONDITIONS

- Limited capacity, maximum 74 guests. Upon reaching the maximum capacity allowed, reservations will be automatically closed.
- Reservations must be made before 7:00 p.m. on December 30.
- We will only serve this menu and it's subjected to reservation. All usual restaurant services will be closed.
- At the time of booking, 30% of the event amount must be paid as a deposit.
- The remaining 70% will be paid 5 days before the service is provided.
- Any cancellation made within 5 days prior to the event will have a 100% penalty.
- The reception of diners will begin at 7:30 p.m. until 8:30 p.m.
- Dinner will start at 8:30 p.m. for all diners.
- The "cotillón" is for carrying. No type of party will be held at the hotel once dinner is over. The chimes will take place in the fountain of colors and music of Montjuic, 100 meters from the hotel, where the most beautiful New Year's Eve in Barcelona is concentrated.
- All restaurant services will close at 11:30 p.m. to start the year with the show organized at the Montjuic fountains.

