

REVERSIBLE DRINKS · TAPAS · LIVE MUSIC





## 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. R

## 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

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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
<u>Chocolate brownie w</u>ith ice cream

Includes water and bread





## 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.