



## COFFEE BREAKS

### COFFEE RAMBLA

- Coffee (capsule)
- Milk and soy milk
- Selection of juices
- Variety of teas
- Still water
- Assorted cookies

Price: 6€  
(Minimum of 8 people)

### COFFEE CANALETAS

- Coffee (capsule)
- Milk and soy milk
- Selection of juices
- Variety of teas
- Still water
- Assorted pastries (croissant, chocolate Danish and chocolate muffin)

Price: 9€  
(Minimum of 8 people)

### COFFEE BARCELONA

- Coffee (capsule)
- Milk and soy milk
- Selection of juices
- Variety of teas
- Still water
- Assorted pastries (croissant, chocolate Danish and chocolate muffin)
- Assorted fruits

Price: 12€  
(Minimum of 8 people)

### ADDITIONAL MENU ITEMS

- Fresh orange juice 2,50€
- Mini sugar or chocolate donut 1,50€
- Assorted pastries 2,50€
- Assorted traditional cookies 2,50€
- Mini Iberian ham baguettes 3,00€
- Mini gourmet cereal bites with vegetables, tuna, and hard-boiled egg 2,50€
- Mini gourmet raisin and walnut bites with Brie cheese and tomato jam 2,50€
- Mini gourmet Ciabatta with Osona salami 2,50€
- Assorted cutted fruit 2,00€
- Soft drinks 2,20€





## MENU COCKTAIL 128 PLUS

- Exotic fruit sorbet with cava
- Iberian ham on glass coca bread
- Grilled vegetable toast with anchovy from L'Escala
- Mini Greek salad
- Mini bun with salmon tartare
  
- Shrimp lollipop with oriental vinaigrette
- Cod fritter with tartar sauce
- Homemade chicken finger croquettes (Kentucky style)
- Mini cheese quesadilla with chili pepper "Jalapa"
- "Señorito" style paella
  
- Blackberry and yogurt ice cream
- Petit fours

### OPEN BAR

- White wine / Red wine / Cava
- Still water and beers



## MENÚ COLOM

1 Starter + 1 Main Course + 1 Dessert

### STARTERS

- Rigatoni with seafood
- Goat cheese salad with nut vinaigrette
- Beef carpaccio with arugula and Parmesan shavings

### MAIN COURSE

- Cod with Piquillo cream
- Roast pork in its juices
- Cheesecake with berry sauce

### DESSERTS

- Fresh fruit salad
- Assorted ice creams
- Cheesecake with red fruit sauce

### WINES

- White: Synera
- Red: Synera

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- Still and sparkling water
  - Bread

Price: 35€  
(Minimum of 6 people)



## MENÚ DRASSANES

Starters + 1 Main Course + 1 Dessert

### STARTERS

- Coca de cristal bread with tomato and shavings of Iberian ham
- Broad bean delicacies with creamy cheese
- Prawn twister, chef's special
- Homemade croquettes
- Andalusian-style baby squid

### MAIN COURSE

- Duck confit with pineapple chutney
- Entrecôte with truffle sauce
- Cod in Vizcaína sauce

### DESSERTS

- Yogurt ice cream with mixed berries
- Chocolate and Baileys molten cake
- Fresh fruit salad

### WINES

- White: Raimat, L'abella de la Clamor
- Red: Raimat, El gall de la Clamor

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- Still and sparkling water
  - Bread

Price: 42€  
(Minimum of 6 people)



## CHRISTMAS AND ST. STEPHEN'S MENU

Appetizer + Mini Tasting  
+ 1 Main Course + 1 Dessert

### APPETIZERS

- Coca de cristal bread with tomato and shavings of Iberian ham
- Prawn twister with mango sauce
- Foie gras delicacies with mille-feuille

### MINI TASTING

- Cod carpaccio with fresh tomato
- Tortellini with fresh vegetable and Parmesan

### MAIN COURSE

- Roast pork with sweet potato mille-feuille
- Beef tenderloin Café de Paris style
- Monkfish with "fricandó" of mushrooms

### DESSERTS

- Yogurt ice cream with mixed berries
- Crispy chocolate delicacies
- Fresh fruit salad

### WINES AND CAVA

- White: Raimat, Chardonnay (Castell 2023)
- Red: GR-174 (Priorat)
- Cava: Mont-Ferrant

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- Still and sparkling water
  - Bread

Price: 55€



## KING'S DAY MENU

Appetizer + Mini Tasting

+ 1 Main Course + 1 Dessert

### APPETIZERS

- Prawn twister with tartar sauce
- Coca de cristal bread with tomato and shavings of Iberian ham

### MINI TASTING

- Salmon tartare with avocado
- Cod carpaccio with fresh tomato

### MAIN COURSE

- Monkfish stew with seafood
- Beef entrecôte with mushroom sauce
- Chicken stuffed with prunes and pine nuts with sweet potato Parmentier

### DESSERTS

- Coffee Affogato
- Coconut ice cream with bitter orange
- Cheese cake

### WINES AND CAVA

- White: Raimat, Chardonnay (Castell 2023)
- Red: GR-174 (Priorat)
- Cava: Mont-Ferrant

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- Still and sparkling water
  - Bread

Price: 45€ - Children 25€

SERHS  
HOTELS  
**RIVOLI  
RAMBLA**

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CONTACT

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SERHS HOTELS  
Rivoli Rambla  
Barcelona  
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