DUQUESA DE CARDONA

HOTEL BARCELONA

*****

GROUP MENUS

AUTUMN - WINTER
2026 - 2027

events.barcelona@grupduquessa.com
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www.hduquesadecardona.com

Cardona Cocktail

Leek and potato vichyssoise with basil oil
Sweet potato hummus with goat's cheese,
Sobrasada and honey
"Matrimonio" toast with anchovy and boqueron
Spicy patatas bravas with sweet chilli sauce
Salmon, avocado and apple tartare tartlets
Ox tail croquette
Cheeseburger with HP mayonnaise and Mahón cheese
Pumpkin, ricotta and pistachio risotto

Brownie with toffee and walnuts

Fresh fruit salad

Petit Fours

Legaris Verdejo, white, D.O. Rueda
San Millán Crianza, red, D.O. Rioja
Water, beer, soft drinks, coffee and tea

*Drinks are included thoughout meals..

55,00€/pax
(VAT INCLUDED)

AUTUMN - WINTER 2026 - 2027
DUQUESA DE CARDONA

Allergens

Gluten | Lactose | Egg | Seafood | Fish | Mollusc | Soy | Nuts | Peanuts | Sesame | Celery | Sulphites | Mushrooms

Olentia Cocktail

Corn velouté with prawns
Iberian ham brioche
Steak tartare with “piparra” peppers, egg yolk and caviar
Panko-crusted prawn with crisps and popcorn
Foie gras, eel and apple tartlet
“Carn d’Olla” croquettes
Cheeseburger with HP mayonnaise and Mahón cheese
Mini chicken cannelloni with truffled béchamel
and demi-glace sauce
Potato “trinxat” with black butifarra and scallop
Squid and cuttlefish rice with saffron aioli

Mini torrijas with toffee
Mini lemon pie
Fruit salad

Legaris Sauvignon Blanc, white, D.O. Rueda
Viña Pomal Selección 500 Crianza, red, D.O. Rioja
Water, beer, soft drinks, coffee and tea

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69,00€/pax
(VAT INCLUDED)

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Duquesa Menu

APPETIZER

Pumpkin, carrot and ginger velouté
with scallop tartare

STARTER

Spinach and ricotta ravioli with cheese,
salvia and lemon sause

MAIN

Slow-cooked beef cheek with mashed potato,

demi-glace sauce and chestnuts

o

Sea bass with sweet potato purée and wild mushrooms

DESSERT

Cheesecake with chocolate and red berries

Legaris Verdejo, white, D.O. Rueda
San Millán Crianza, red, D.O. Rioja
Water, beer, soft drinks, coffee and tea

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(VAT INCLUDED)

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Cervantes Menu

AUTUMN - WINTER 2026 - 2027
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APPETIZER

Iberian ham croquette

Sweetcorn velouté with red prawn

STARTER

62ºC egg, with potato purée, asparagus, pork jowl and Demi-glace sauce

MAIN

Suckling pig terrine with creamy sweet potato and apple & fennel tartare

o

Monkfish and prawn with creamy potato, spinach,

Beurre blanc and tenderstem broccoli

DESSERT

Chocolate, pecan, toffee and coffee ice cream

Miranda Chardonnay, white, D.O. Penedès

Casavella Cabernet Sauvignon, red, D.O. Penedès

Water, beer, soft drinks, coffee and tea

*Drinks are included throughout the meal.

69,00€/pax
(VAT INCLUDED)

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Gala Menu

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APPETIZER

Oysters with ponzu sauce

Iberian ham croquette

Gilda 2.0

Steak tartare with egg yolk and caviar

STARTER

Roast beef with tonnata sauce, capers and rocket

Aubergine parmigiana

FISH

Monkfish with prawns, creamy spinach, beurre blanc sauce, caviar, bimi and olive tapenade

MEAT

Beef meloso with foie gras, mashed potato and orange, demi-glace sauce and vegetable chips

PRE-DESSERT & DESSERTS

Lemon, strawberry and cava sorbet shot

Egg trompe l'oeil

Petit fours

Jean Leon 3055 Chardonnay, white, D.O. Penedés / Eco-Vegano
Jean Leon 3055 Petit Verdot-Merlot, red, D.O. Penedés / ECO
Ars Collecta Blanc de Blancs, D.O. Cava / ECO

Water, beer, soft drinks, coffee and tea

*Drinks are included with meals.

120,00€/pax
(VAT INCLUDED)

Allergens

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Wine Cellar

CAVA SUPPLEMENT DURING THE MEAL

Codorníu Cuvée Original Brut Eco, D.O. Cava | Organic – Vegan	3,00€
Essential Púrpura Brut Reserva, D.O. Penedès | Organic	5,00€
Ars Collecta Blanc de Blancs, D.O. Cava | Organic	7,00€

UPGRADE TO CELLER 4,00€

Ermita d'Espiells, white, D.O. Penedès | Organic

Casa Vella, red, D.O. Penedès | Organic

UPGRADE TO CELLER 7,00€

Jean Leon 3055 Chardonnay, white, D.O. Penedès | Organic – Vegan

Jean Leon 3055 Petit Verdot–Merlot, red, D.O. Penedès | Organic

*All prices are per person and include VAT.

Extra Stands

IBERIAN HAM STAND — 1.100€

Professional ham slice

2-hour service

OYSTER STAND — 1.800€

Thierry poget oyster station

CATALAN CHEESE STAND — 550€

A selection of regional cheeses, served with

jams, breadsticks and fresh fruit

(figs, strawberries, grapes and raspberries)

WELCOME DRINK — 12€/pax

Glass of Cava

Homemade crisps, marinated olives and nuts cocktail

*All prices are per person and include VAT.

Open Bar

STANDARD OPEN BAR — 17€/Hour

Estrella Damm
La Locomotora Verdejo, white, D.O. Rueda | Organic
Azpilicueta Crianza, red, D.O. Rioja

SPIRITS UPGRADE — +6€/Hour

STANDARD

Whisky: Jameson, Four Roses
Gin: Roku, Seagram's, Beefeater Black
Vodka: Absolut
Rum: Havana 3, Brugal Extra Viejo
Tequila: Sauza

PREMIUM — +15€/Hour

Whisky: Macallan 12, Four Roses Small Batch
Gin: Gin Mare, Monkey 47
Vodka: Absolut Elyx
Rum: Brugal 1888, Havana Maestros
Tequila: Código Cero

*All prices are per person and include VAT.

GRUP DUQUESSA

www.grupduquessa.com