

OFELIAS COFFEE BREAK

Ofelias

BASIC

16 € / persona (IVA incluído)

Baguette de jambon ibérique

Pain aux noix et aux abricots avec fromage "denomination origine manchego"

Mini croissant normal

Mini tasse de fruits coupés

Eau

Cafés

Thé / infusions

- Supplément de 3 Euros par personne pour les jus de l'hôtel

Ofelias

BARCELONA

25 € / persona (IVA incluído)

Baguette de jambon ibérique

Chapatta de saucisse blanche

Chapatta de jambon cuit et fromage frais

Légumes à l'anglaise

Minicroissant normal

Minicroissant au chocolat

Mini tasse de fruits coupés

Eau

Cafés

Thés / Infusions

- Supplément de 3 Euros par personne pour le jus d'orange naturel de l'Hôtel

OFELIAS

HOTEL

☆ ☆ ☆ ☆^{sup}

GROUPS 20-30 PERSONS

1. OFELIAS GREEN

2 Dishes to choose:

Salad with corns and vegetables
Greek salad with aubergine, tomatoes and Kalamata olives
Mozzarella, tomatoes, basil and pine nuts

Wok of vegetables with soya and noodles
Mushroom risotto with leek crunchy
Millefeuille with aubergine, tomatoes and courgette with pesto

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Macedonia of fresh fruits

Ice cream or sorbet

Orange with orange juice

Wine cellar

White wine Afortunado (D.O. Rueda)
Red wine Melquior (D.O. Rioja)

OFELIAS

HOTEL

☆ ☆ ☆ ☆^{sup}

2. OFELIAS WATER LILY

2 Dishes to choose:

Potato and truffle parmentier
Tagliatelle with chicken, mushrooms of the season and *frissé*
Pumpkin cream and Idiazabal cheese

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Grilled sea bass with tomatoes and citronella
Veal stew with mushrooms and potato *millefeuilles*
Roast Beef with mustard and honey, mini potato, arugula and apple

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Macedonia of fresh fruits
Ice cream or sorbet
Orange with orange juice
Chocolate mousse with red fruits

Wine cellar
White wine Afortunado (D.O. Rueda)
Red wine Melquior (D.O. Rioja)

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GROUPS 20-30 PERSONS

3. OFELIAS GINGER

Dishes to choose:

Green beans from Kenya with sugar coated tomato and shavings of Iberian ham
Salmon tartar with salad of fennel and emulsion of citrus
Risotto with penny buns with parmesan crunchy

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Iberian sirloin at the Catalan style with carrot and ginger cream
Creamy veal with sugar coated spring onions
Mini scalopes with *suquet* sauce, apple purée and celery crunchy

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Macedonia of fresh fruits
Ice cream or sorbet
Orange with orange juice
Chocolate mousse with red fruits

Wine cellar

White wine Afortunado (D.O. Rueda)
Red wine Melquior (D.O. Rioja)