

WELCOME TO BORNETA

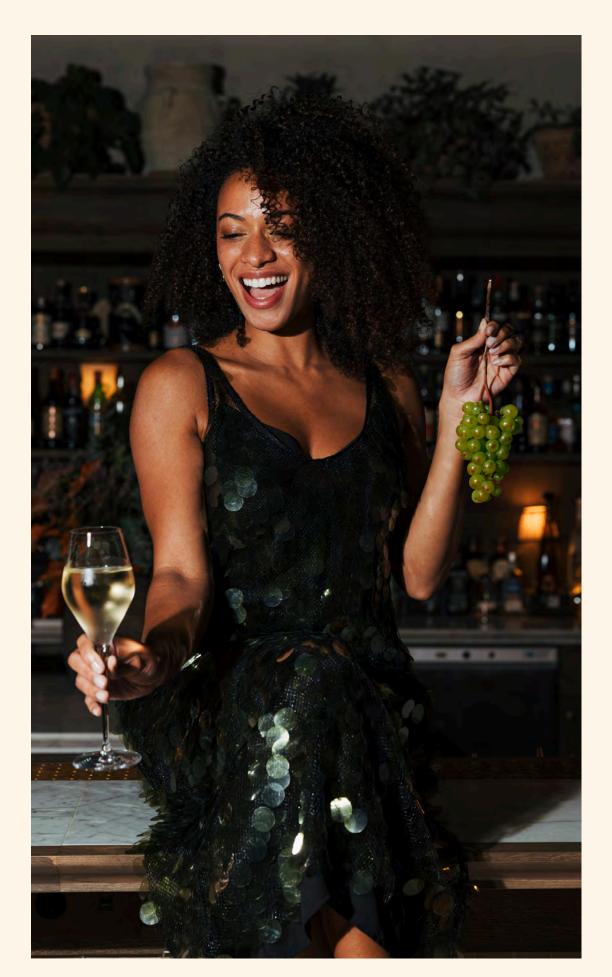
Nestled in the neighbourhood of El Born, Borneta is our all-new hotel in the heart of Barcelona.

Whether it's a big bash for the team in Volta Restaurant, toasting with cocktails in Volta Bar, or an intimate dinner in our Private Dining Room, there' nowhere quite like Borneta.

Our hotel comes to life with modern décor and a local art programme, transforming it into a canvas of creative expression.

Come celebrate the season with us in Barcelona's newest hotel!

Address: Passeig de Picasso, 26, 30, Ciutat Vella, 08003 Barcelona, Spain







PRIVATE SPACES TO HIRE

01. Volta Restaurant

02. Volta Bar

03. Volta Terrace

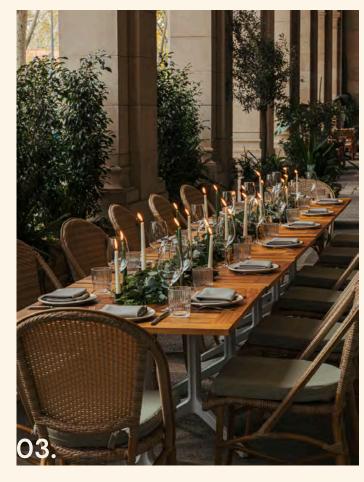
04. Private Dining

05. Gallery

06. Library















VOLTA RESTAURANT

At the heart of our hotel in El Born, is Volta, a lively openkitchen restaurant that brings together both guests and locals. Its name relates to the architectural form of a curve, in tribute to the famous Porxos de Fontseré arches towering above.

An epicurean adventure along the Mediterranean coastline, the menu is a creative celebration of vivid and diverse flavours of the season.

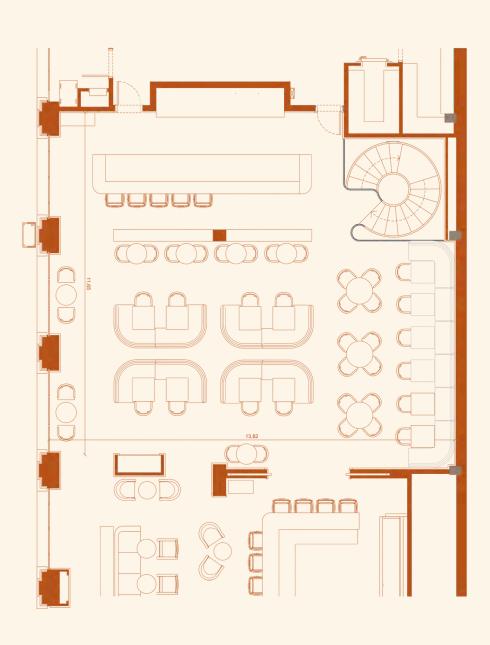
Designed for sharing, our simple yet delicious dishes are flame-cooked using locally sourced ingredients—perfect for celebrating the festive season among friends and family with a range of menus to suit every budget.











SETUP	SEATED	STANDING
CAPACITY	54	100



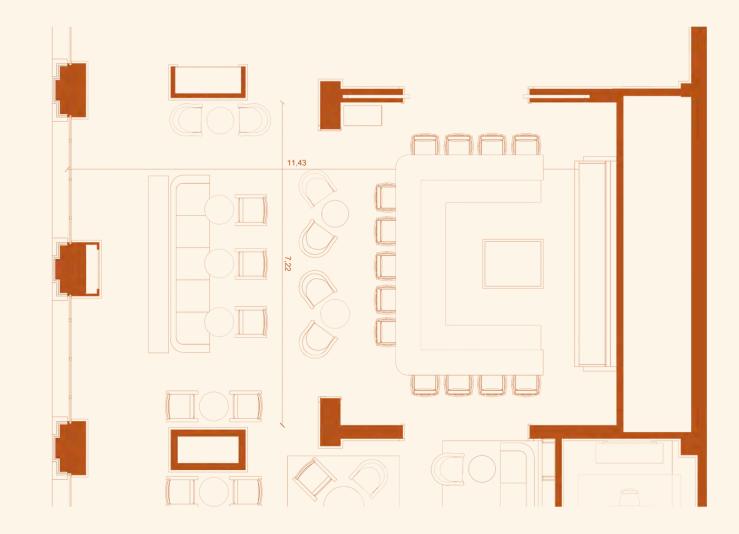
VOLTA BAR

Attached to the restaurant is Volta Bar, a warm and inviting space bathed in natural light from a sweeping skylight—an ideal setting to enjoy the winter festivities.

Settle in with friends over a glass of wine or watch as our mixologists craft festive cocktails for your group with a selection of canapés and snacks on offer.

Like Volta's cuisine, the drinks menu is inspired by the vibrant flavours of the Mediterranean coast.









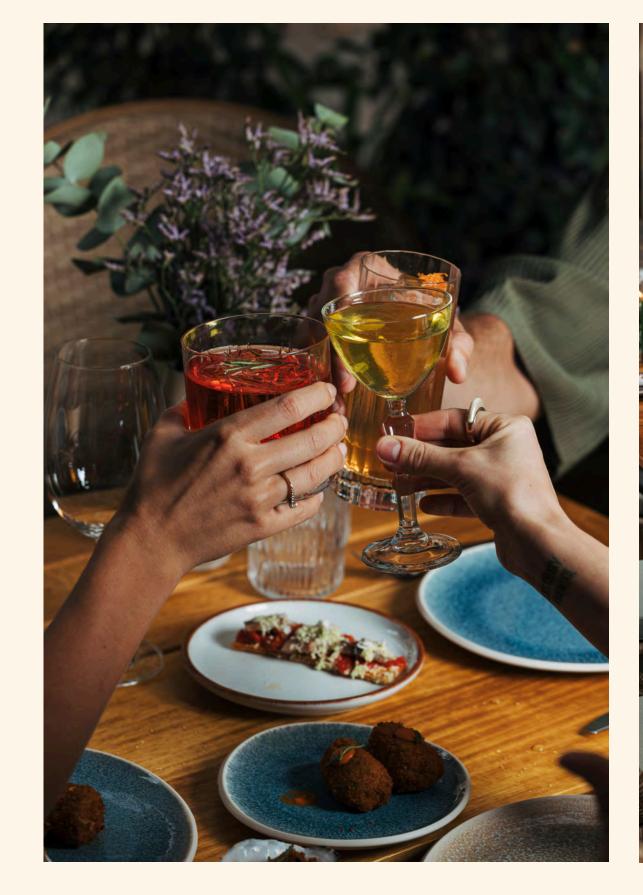
SETUP	SITTING	SEATED	
CAPACITY	20	40	



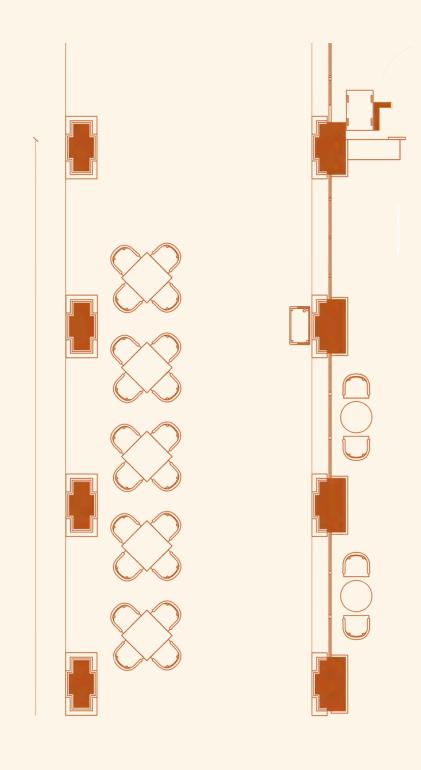
VOLTA TERRACE

For a standout event, why not organise your dinner under the iconic Porxos de Fontseré arches.

The ultimate location for a festive celebration by candlelight with a delicious menu of Mediterranean dishes to match from Volta Restaurant.







SETUP	SEATED	STANDING
CAPACITY	20	20



THE GALLERY

Located in the lobby, The Gallery is our comfortable lounge area to hang out in throughout the day.

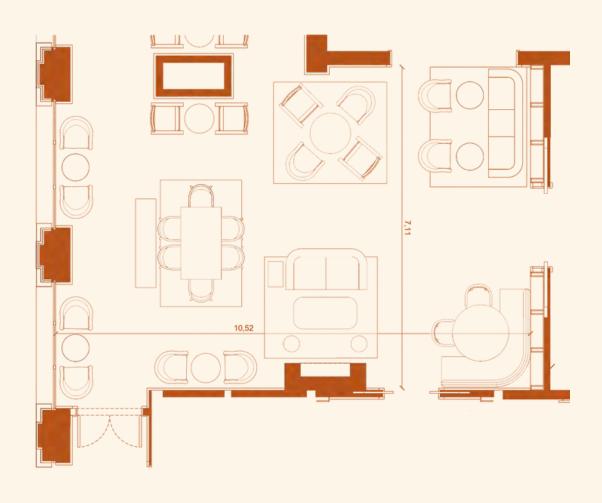
Relax with a drink by the fire as you toast the season in an informal setting.

As part of Borneta's Art Programme, you can also admire our latest creative commissions by leading talent from the Barcelonan art scene.









SETUP	SEATED	STANDING
CAPACITY	40	70



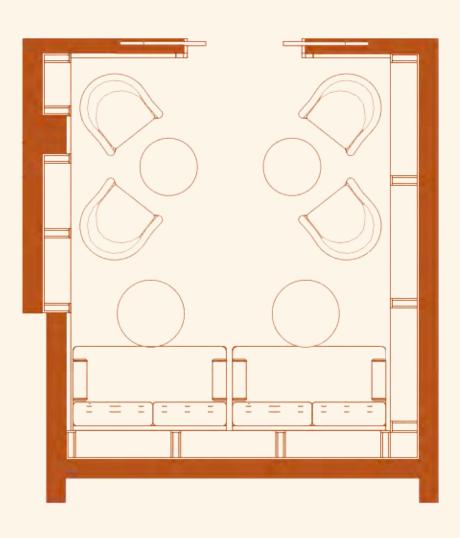
THE LIBRARY

For something truly intimate, our cosy book-lined snug is the perfect place.

Accommodating up to 12 guests, it is the ideal space to celebrate with drinks and snacks and toast with your loved ones or colleagues.







SETUP	SEATED
CAPACITY	8



PRIVATE DINING

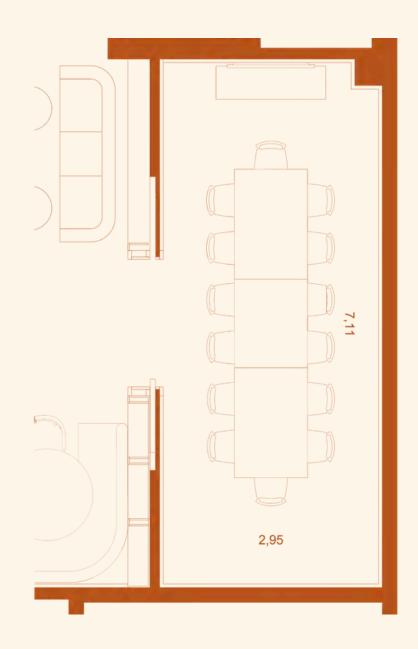
For an intimate Christmas or New Year dinner with your friends, our private dining room is the ideal setting, accommodating up to 14 guests around a long table.

It can be decorated to your requirements and is a versatile space allowing you to fully close off the doors to make it completely privatised or keep the doors open to soak up the atmosphere from the adjoining Gallery space.









SETUP	SEATED
CAPACITY	14





MENUS

Following a recent culinary journey of discovery along the Mediterranean coastline, chef Andrea de Benedictis has curated a creative menu inspired by the vivid flavours he encountered along the way, from Spain and Italy to France and North Africa.

Choose from delicious canapés including Iberian croquettes and fried oysters, citrus vinaigrette gel, followed by a selection of starters, mains and mouth-watering desserts, including our very own yule log.



STARTERS

Iberian croquet, bone marrow sauce
Fried cod cheek, porcini, crispy guanciale
Cauliflower couscous, mixed vegetables, marinated apple, yoghurt,
citrus caviar

MAIN

Trofie, basil pesto, potato, green beans Ossobuco, marrow, celeriac

DESSERTS

Chocolate texture, turron, raspberry, yoghurt gelato
Cheesecake, cherry coulis

MENU 1 - 50€ PP



STARTERS

Fried cod cheek, porcini, crispy guanciale

Mille-feuille bread, marinated peppers, smoked sardine, parsley

butter

Veal tartare, tuna sauce, bone marrow, capers, puff polenta
Pumpkin carpaccio, chestnut, balsamic reduction, sage, anchovies
sauce

MAIN

Tagliolini with porcini & black truffle
Ossobuco, marrow, celeriac

DESSERTS

Chocolate texture, turron, raspberry, yoghurt gelato
Cheesecake, cherry coulis

MENU 2 - 65€ PP



STARTERS

Scallop carpaccio, orange, fennel, hazelnut pesto

Mille-feuille bread, marinated peppers, smoked sardine, parsley

butter

Veal tartare, tuna sauce, bone marrow, capers, puff polenta
Fried cod cheek, porcini, crispy guanciale
Egg, potato and parmesan foam, Jerusalem artichoke, black truffle

MIDDLE COURSE

Culurgiones, pecorino, potato, mint, white truffle

MAIN

Red snapper, carrot, beurre blanc, broad beans, sage
Ribeye, truffle mash, padron pepper

DESSERTS

Chocolate texture, turron, raspberry, yoghurt gelato Profiteroles, orange cream, orange reduction

MENU 3 - 80€ PP



DRINKS PACKAGES

Enhance your experience with our exclusive drinks packages, available for your festive celebration.

Choose from a thoughtfully curated selection of wines, cocktails, and more to make your time with us truly unforgettable.







PACKAGE 1 PACKAGE 2 PACKAGE 3

Soft drinks
Tea and Coffee
Water KMO
House wine
Beer 0,3cl

Soft drinks
Tea and Coffee
Water KMO
House wine
Beer 0,3cl
Long drinks - Basic

Soft drinks
Tea and Coffee
Water KMO
House wine
Beer 0,3cl
Long drinks - Premium



FOR MORE INFORMATION, PLEASE CONTACT

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