

Miro  
**Borneta**

BARCELONA

**PRIVATE HIRE**

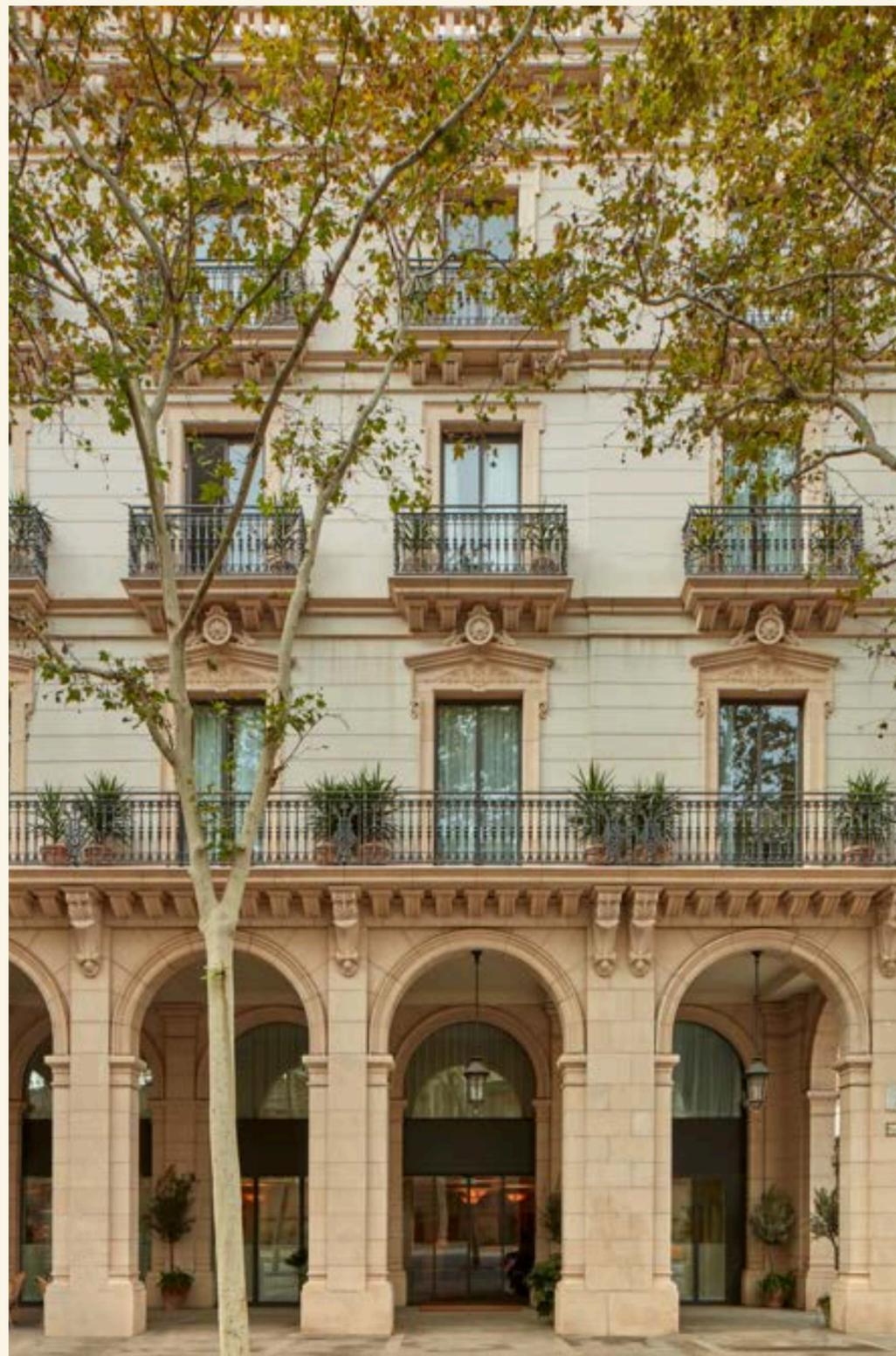
## WELCOME TO BORNETA

Nestled in the vibrant neighbourhood of El Born, Borneta is our all-new hotel in the heart of Barcelona. Once home to the old artisans' quarter, today this charismatic area is shaped by an avant-garde community of artists, boutiques, and tapas bars. Our Barcelona hotel is brought to life with contemporary décor and a local art programme, transforming it into a canvas of creative expression. With its spectacular views, our rooftop terrace is fixed to become a neighbourhood favourite.

Discover the latest addition to Ciutat Vella for your next event.

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

**Phone:** +34 935 47 86 00



# PRIVATE SPACES TO HIRE



01. Volta Restaurant

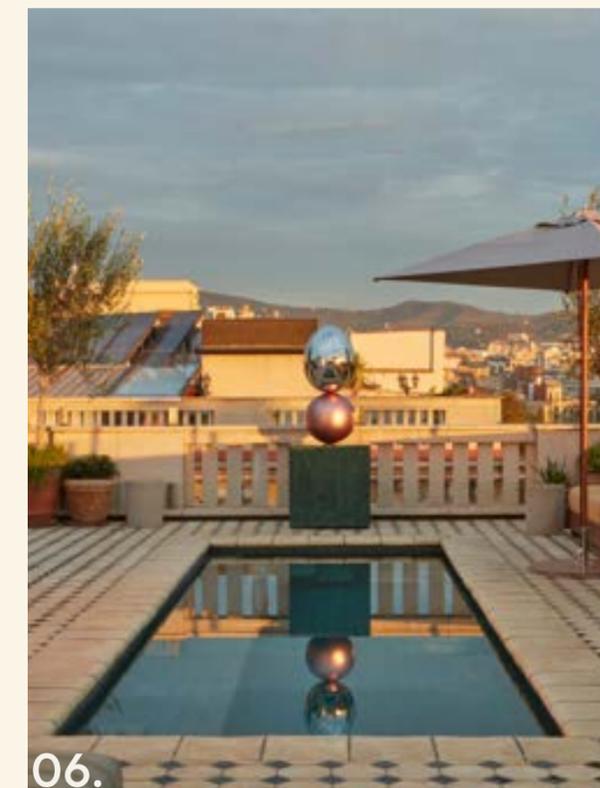
02. Volta Bar & Gallery

03. Volta Terrace

04. Private Dining Room

05. The Library

06. 180° Rooftop Bar



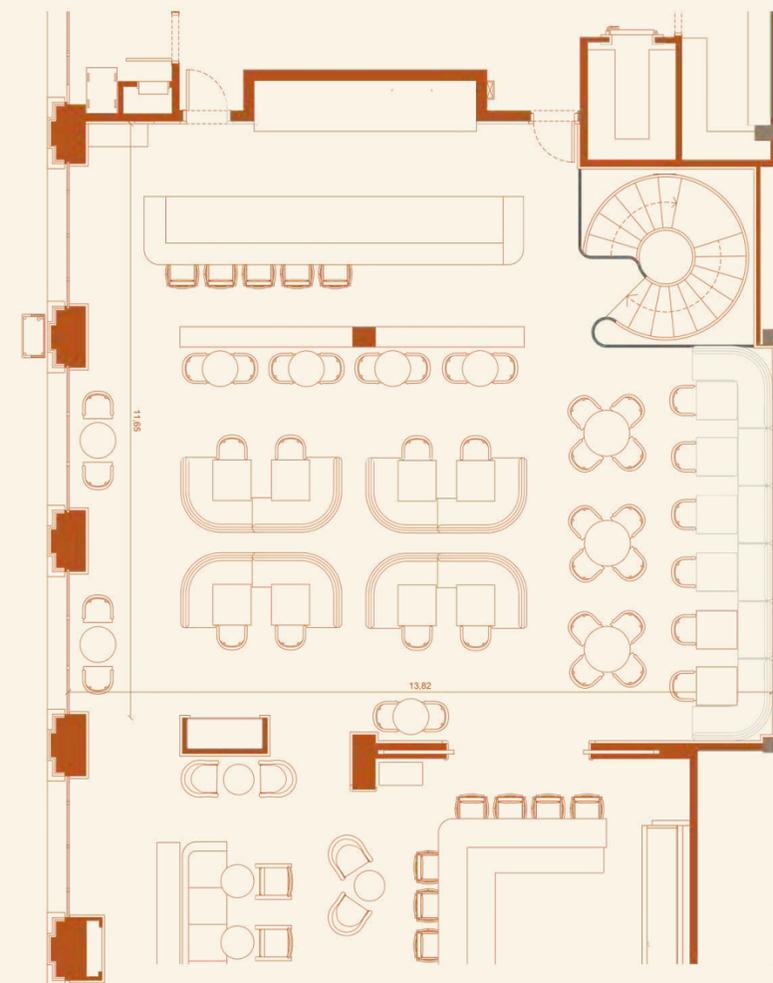


## VOLTA RESTAURANT

At the heart of our hotel in El Born, Barcelona is Volta, a lively open-kitchen restaurant designed to bring together guests and locals alike. Its name relates to the architectural form of a curve, in tribute to the famous Porxos de Fontseré arches towering overhead.

An epicurean adventure along the Mediterranean coastline, the menu is a creative celebration of vivid and diverse flavours. Made to share, simple yet delicious dishes are cooked over the flames using locally sourced ingredients.

Available for exclusive hire, it is the perfect space for parties and events.



SETUP	SEATED	STANDING
	54	100

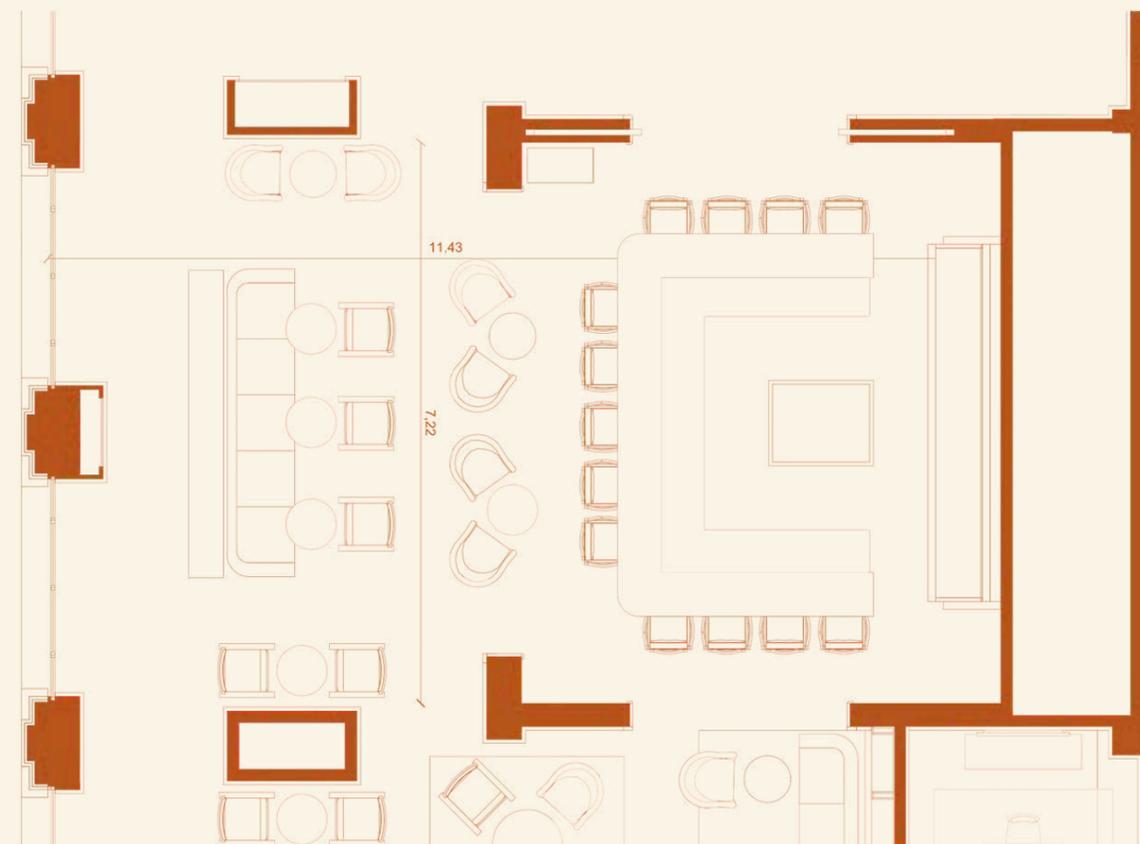


## VOLTA BAR

Attached to the restaurant is Volta Bar, a welcoming and intimate space illuminated by a sweeping skylight.

Pull up a chair and relax with friends or colleagues over a glass of Spanish wine or watch our mixologists hand-craft cocktails for your group with a selection of canapés and snacks on offer.

As with Volta's cuisine, the drinks menu takes its cues from the myriad of flavours to be found on the Mediterranean coast.



SETUP	SEATED	STANDING
CAPACITY	20	40

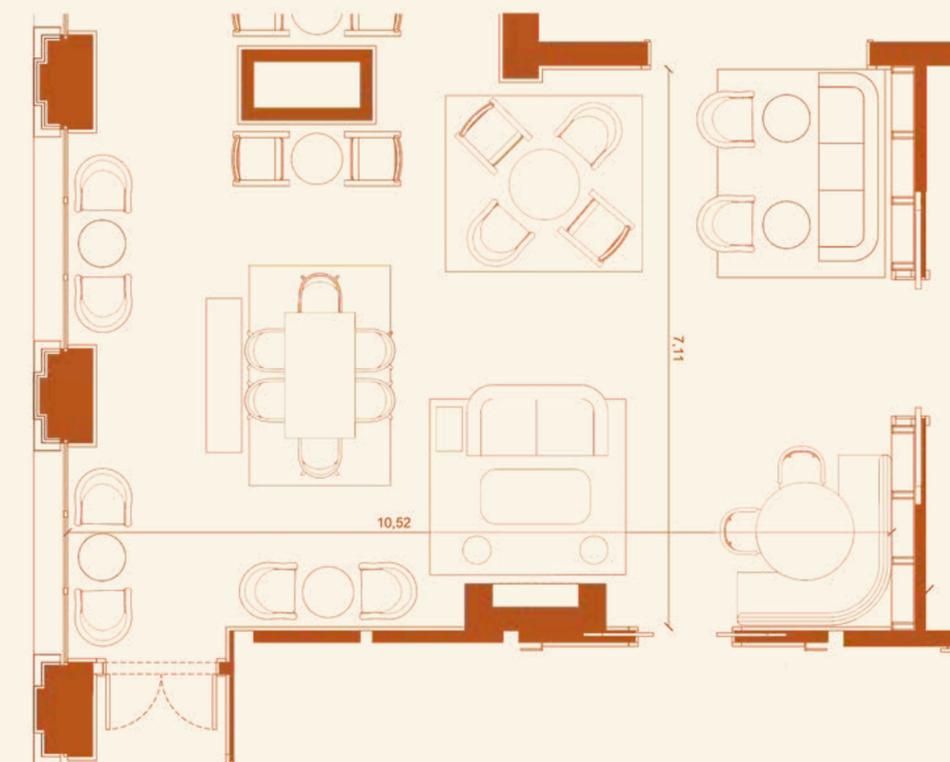


## THE GALLERY

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

Relax with drinks by the fire as you celebrate 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.



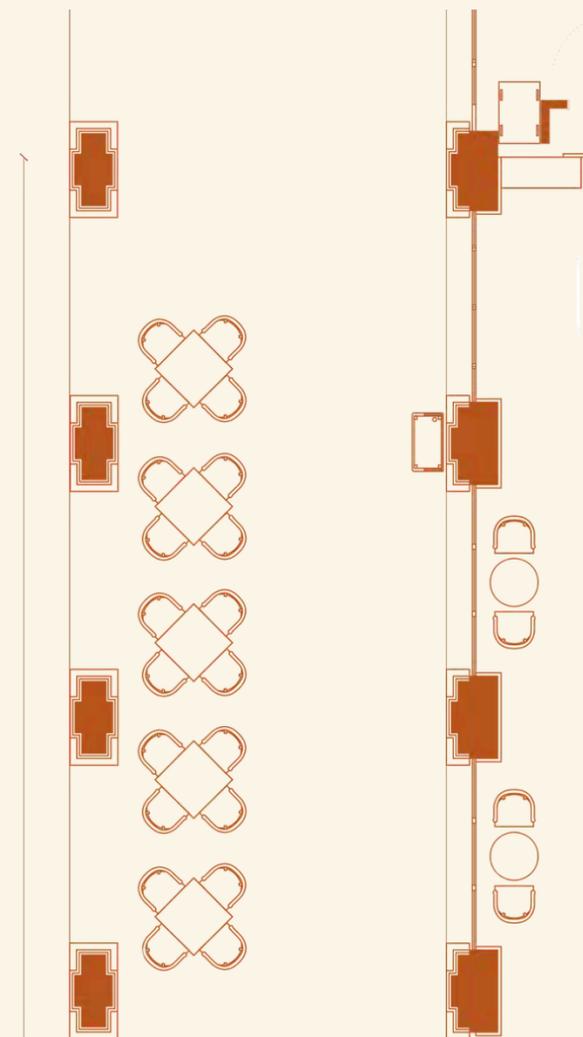
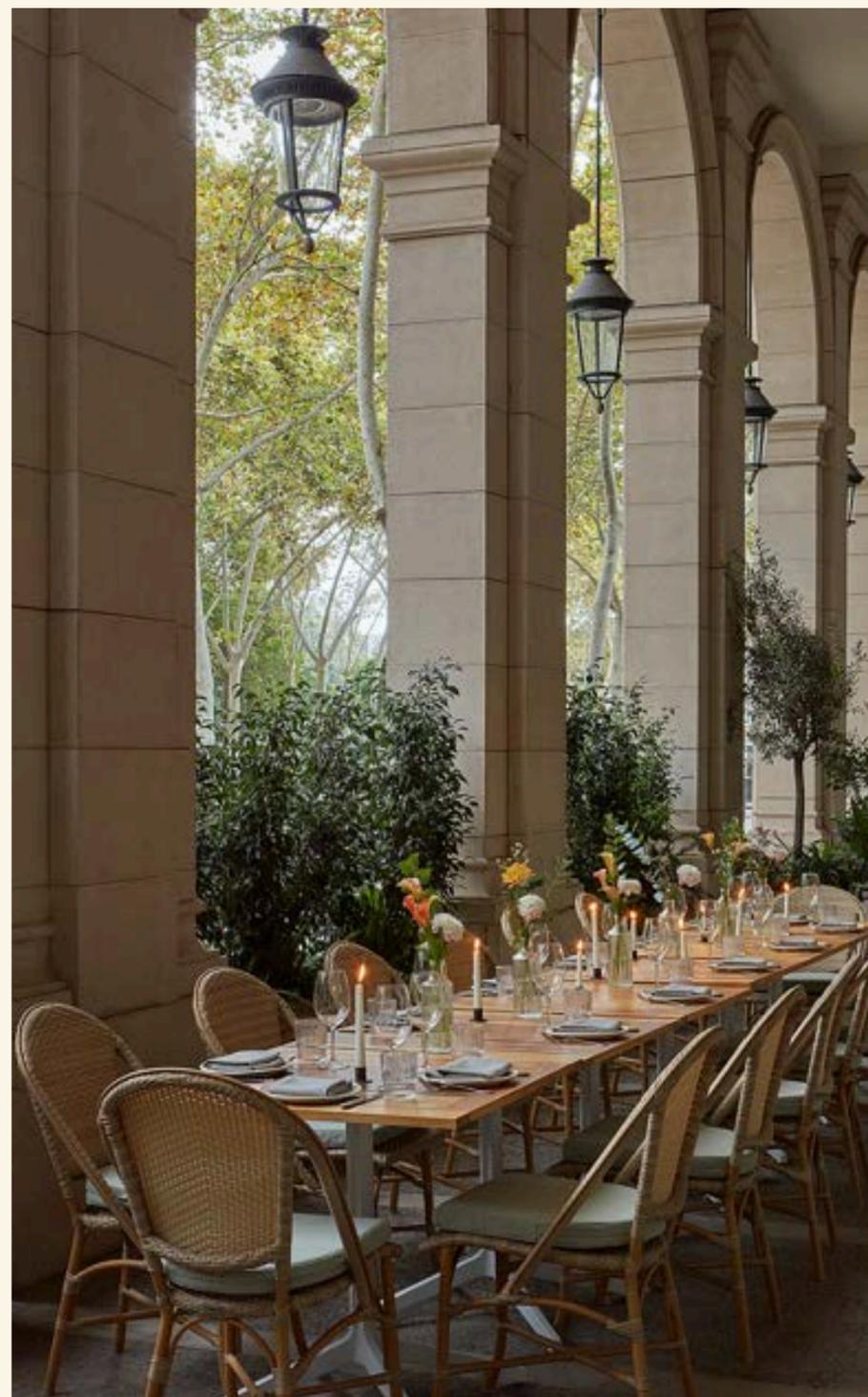
SETUP	SEATED	STANDING
CAPACITY	40	70



## VOLTA TERRACE

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

The ultimate location for a celebratory dinner, wedding or press event with a delicious menu of Mediterranean dishes to match from Volta Restaurant.



SETUP	SEATED	STANDING
	20	20

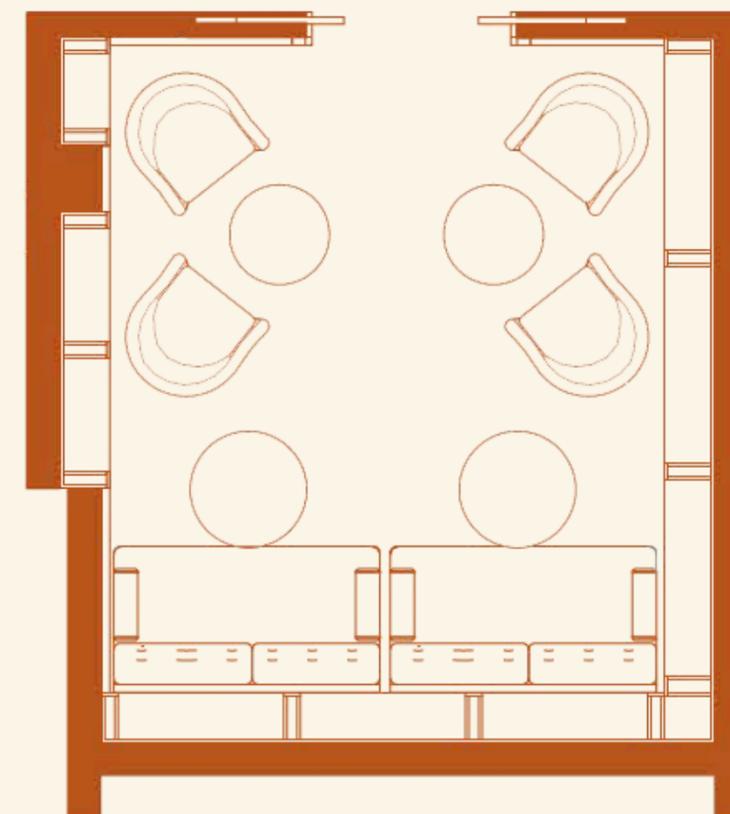


## THE LIBRARY

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

In collaboration with nearby bookstore Casa Fahrenheit, our Library is curated with a wide selection of both English and Spanish-language books, some of which contain fascinating stories about our local neighbourhood.

Accommodating up to 8 guests, it is the ideal space to celebrate with drinks and snacks with your loved ones or colleagues or podcast recordings.



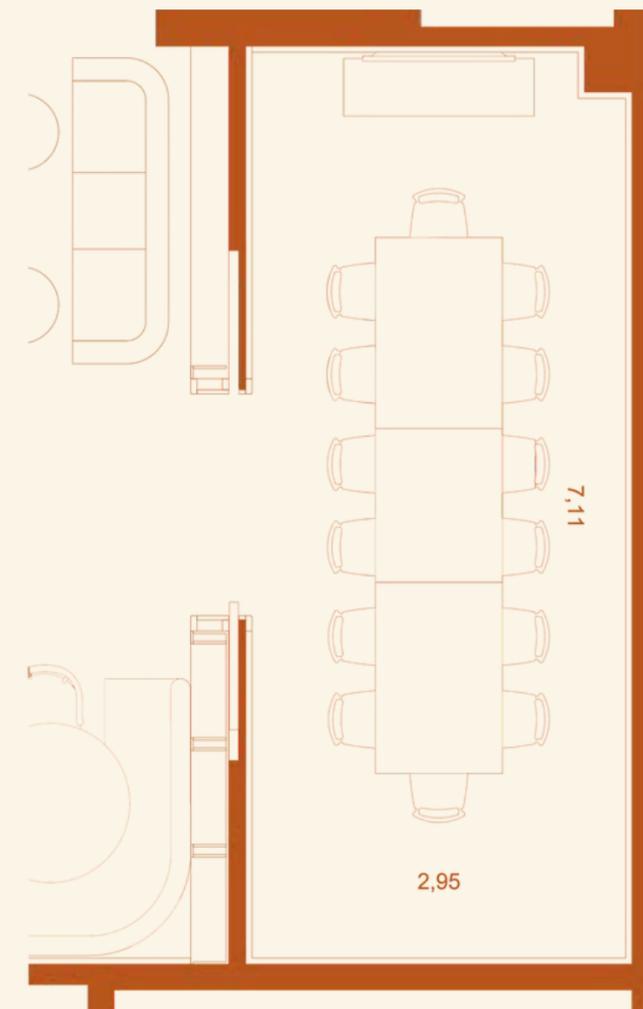
SETUP	SEATED
CAPACITY	8



## PRIVATE DINING

Perfect for work meetings or intimate dinners with friends, our private dining room seats up to 14 guests around a long table.

It 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.

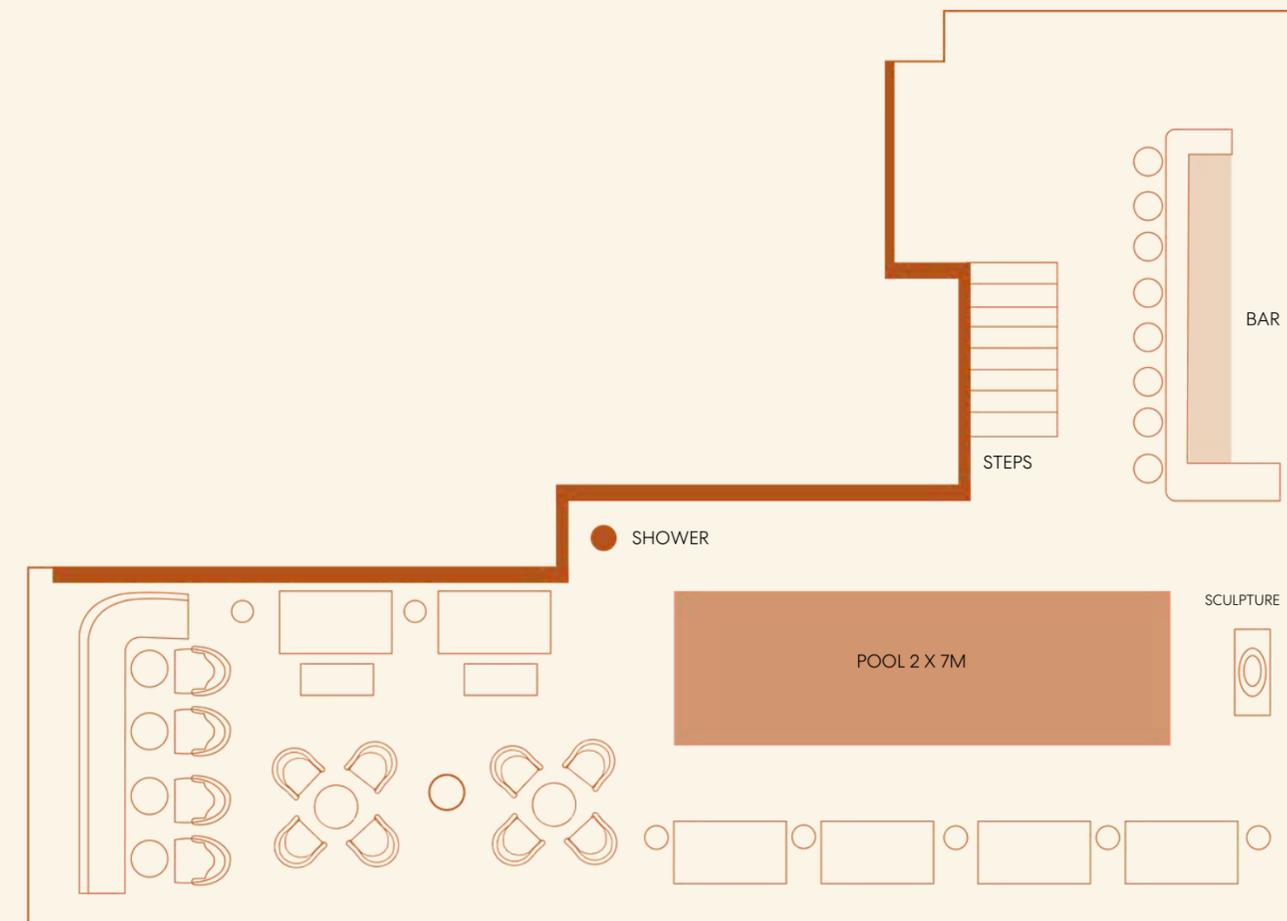


SETUP	SEATED
CAPACITY	14



## 180° ROOFTOP

A stunning backdrop for your next event, our Rooftop is the perfect setting with spectacular city views over the Parc de la Ciutadella and beyond. Ideal for cocktail receptions or intimate parties, the space features a bar, lounge seating and our bespoke egg sculpture created especially for Hotel Borneta by renowned artist Pilar Zeta, who has been nominated for two Grammys for her multi-media work with artists Coldplay and Camila Cabello.



SETUP	SEATED	STANDING
CAPACITY	26	48



## 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.

Because we love people gathering together - every three people one bottle of wine is offered.



### STARTERS

Iberian Croquettes

Volta parmigiana, aubergine cream, confit tomato mayo, pestro  
Cauliflower CousCous, mixed vegetables, marinated apple, yoghurt,  
citrus caviar

### MAIN

Trofie, basil pesto, green beans, potato  
Ossobuco, crispy polenta, celeriac cream

### DESSERTS

Strawberry, yoghurt, dill gelée  
Smoked cheesecake, cherry coulis

## MENU 1



### STARTERS

Fried oysters, citrus vinaigrette gel

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

Veal tartare, tuna sauce, bone marrow, capers, puff polenta  
Smoked leek carpaccio, liquirice powder, red papper, balsamic,  
anchovy sauce

### MAIN

Trofie, mussels cream, leeks, lemon  
Ossobuco, bone marrow, celeriac cream

### DESSERTS

Strawberry, yoghurt, dill gelée  
Smoked cheesecake, cherry coulis

## MENU 2



### STARTERS

Red prawn carpaccio, orange, fennel, hazelnut pesto Mille-  
feuille bread, marinated peppers, smoked sardine, parsley  
butter

Veal tartare, tuna sauce, bone marrow, capers, puff polenta  
Organic egg, asparagus, parmigiano foam

### MIDDLE COURSE

Raviolini, ricotta, peas, mint, pecorino broth

### MAIN

Hake, carrot, beurre blanc  
Rib-eye steak, truffle purée, Padrón peppers

### DESSERTS

Strawberry, yogurt, dill gelatin  
Cheese tart, cherry coulis  
Praline profiteroles, hazelnut cream

## MENU 3

\*Sample menu. VAT included, drinks not included, Minimum of 10 pax  
\*These menus are available in all Our Spaces except the Rooftop  
\*Menus can be modified if there's dietary restrictions or special requests



## DRINKS PACKAGES

We have a range of drinks packages to choose from to ensure your event is as seamless as possible.

Select from one of our three packages from teas, coffees and soft drinks to our more premium offering, with our speciality cocktails from Volta Bar included.



---

## PACKAGE 1

---

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

---

## PACKAGE 2

---

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

---

## PACKAGE 3

---

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

---

180°  
ROOFTOP  
BAR

## SAVORY DISHES

Polenta puff, beef tartare, tonnato sauce  
Vegetarian croquettes  
Fish croquettes  
Iberian croquettes  
Sardine mille-feuille, marinated peppers, parsley  
Seasonal pasta, beurre noisette  
Fried calamari, saffron mayonnaise  
Prawn tempura  
Rice puff, smoked ricotta, chipotle  
Parmigiana, pesto  
Ossobuco  
Seasonal risotto  
Seasonal tempura  
Galician-style octopus skewer  
Seasonal soup

## DESSERT

Mini brownies  
Mini cheesecakes  
Profiteroles  
Mini meringues  
Marinated strawberries

### OPTION 1:

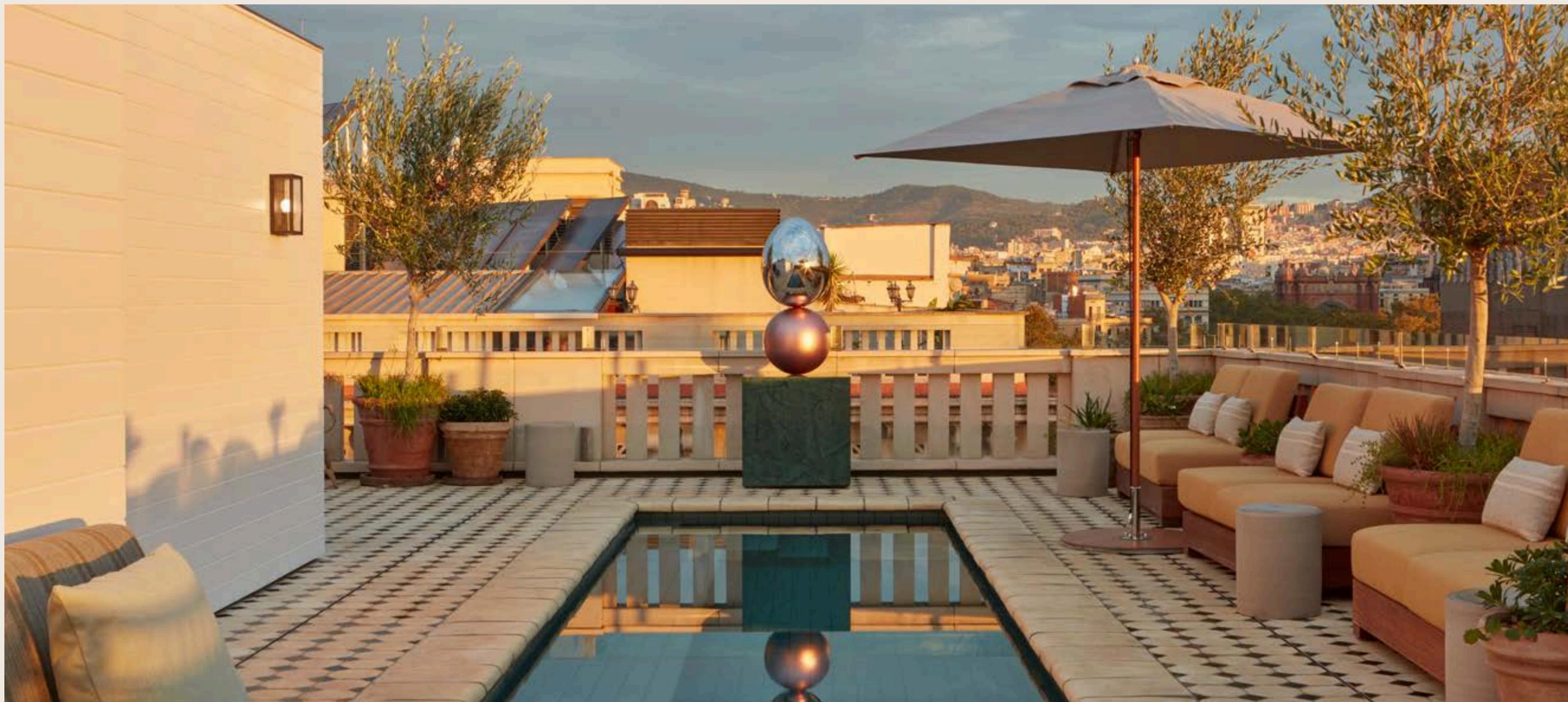
(Selection of 4 savory dishes + 2 desserts)

### OPTION 2

(Selection of 6 savory dishes + 2 desserts)

\*Sample menu. VAT included, minimum 10 pax

\*Menu available only at 180° Rooftop Bar



**FOR MORE INFORMATION, PLEASE CONTACT**

Nuria de Oya  
Groups & Sales Manager  
[nuria.deoya@miirohotels.com](mailto:nuria.deoya@miirohotels.com)  
+34 935 478 600