

Miro
Borneta

BARCELONA

MENUS 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

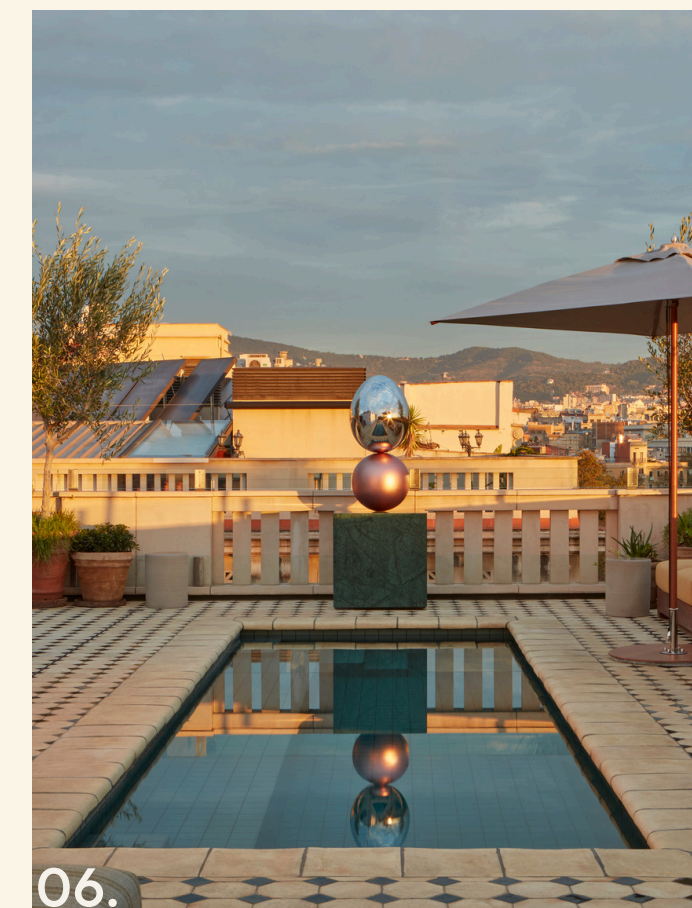
02. Volta Bar & Gallery

03. Volta Terrace

04. Private Dinning Room

05. The Library

06. 180° Rooftop Bar





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



PACKAGE 1

Soft drinks
Tea and Coffee
Water KM0
House wine
Beer 0,3cl

PACKAGE 2

Soft drinks
Tea and Coffee
Water KM0
House wine
Beer 0,3cl
Long drinks - Basic

PACKAGE 3

Soft drinks
Tea and Coffee
Water KM0
House wine
Beer 0,3cl
Long drinks - Premium



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
+34 935 478 600