

Business Menu

PONIENT VILA CENTRIC

PONIENT
HOTELS

By PortAventura[®] WORLD

PONIENT
VILA CENTRIC

MENU 1

Appetisers

Hand-cut ham taster board
Cured cheeseboard
Tomato-smeared *pan de cristal* speciality bread with extra virgin olive oil

Starter

Rocket salad with parmesan, langoustines, pomegranate, and a touch of citrus soy sauce
or
Beef carpaccio with parmesan, basil oil, and crispy corn tortillas

Main

Slow-cooked beef with Parmentier potatoes and a Port wine reduction
or
Cod loin confit with tomato concassé and honey aioli

Desserts

Fresh fruit taster plate with a dish of hot chocolate sauce
or
Chocolate-filled crepe with vanilla ice cream

Mineral waters
D.O. wines
Coffees and teas

€28/PERSON

MENU 2

Appetisers

Hand-cut ham taster board

Cured cheeseboard

Tomato-smeared *pan de cristal* speciality bread with extra virgin olive oil

Starter

Artichoke-filled ravioli with a mild prawn sauce

or

Tuna tataki with black sesame on sea lettuce and teriyaki sauce

Main

Entrecote with grilled vegetables and potatoes

or

Baked sea bream fillet with dill and almond sauce

Desserts

Strawberry tiramisu cake

or

Brownie cup with cream and toffee coulis

Mineral waters

D.O. wines

Coffees and teas

€32/PERSON

PONIENT
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MENU 3

Appetisers

Hand-cut ham taster board
Cured cheeseboard
Tomato-smearred *pan de cristal* speciality bread with extra virgin olive oil
Fried tempura vegetables with sweet chilli and soy sauce

Starter

Green asparagus and prawn bundle with a fine cheese sauce and poppy seeds
or
Warm foie coca Catalan pizza with caramelised onion, rocket, and forest fruits

Main

Iberian pork fillet mille-feuille on potato, baked apple, and a Port wine reduction
or
Sea bass paupiette stuffed with langoustines and seafood sauce

Desserts

Chocolate coulant with custard and strawberries in syrup
or
Meringued milk ice cream with a touch of cinnamon

Mineral waters
D.O. wines
Coffees and teas

€36/PERSON

MENU 4

Appetisers

Hand-cut ham taster board
Cured cheeseboard
Tomato-smearred *pan de cristal* speciality bread with extra virgin olive oil
Fideuá noodles taster plate with a touch of beetroot alioli

Starter

Scallop confit on a bed of lamb's lettuce and pea foam
or
Meat cannelloni with foie, truffle, shiitake mushrooms, and oyster mushroom cream

Main

Lamb terrine with vegetable demi-glace and a honey and rosemary reduction
or
Grilled octopus with potato and soft paprika cream

Desserts

Fried milk with chocolate ice cream
or
Cream-filled tartlet with raspberries and hot chocolate

Mineral waters
D.O. wines
Coffees and teas

€40/PERSON

PONIENT
VILA CENTRIC

MENU 5

Appetisers

Hand-cut ham taster board
Cured cheeseboard
Tomato-smearred *pan de cristal* speciality bread with extra virgin olive oil
Beef tatin with roasted peppers
Mini boletus risotto

Starter

Tempura langoustines with black sesame on mango alioli and teriyaki sauce
or
Duck mille-feuille with apple and Parmentier potato gratin

Main

Suckling pig on orange marmalade
or
Crispy monkfish bites with Romesco sauce

Desserts

Cheesecake with chocolate and forest fruits
or
Apple tatin with soft vanilla cream

Mineral waters
D.O. wines
Coffees and teas

€42/PERSON

MENU 6

Starters

Cream of seafood soup with crispy leeks

Assorted cheeses and Iberian ham with *pan de cristal* speciality bread

Vegetable gyozas with light soy sauce

Foie mini coca Catalan pizza with fig cream

Mini boletus risotto with parmesan

Langoustines with crispy nori seaweed, served with mango alioli and teriyaki sauce

Main

Grilled beef sirloin with gratin potato cake

or

Turbot fillet with soft langoustine mousseline

Desserts

Tocinillos de cielo with citrus ice cream and blueberry bouquet

or

Italian cannolo filled with sweetened ricotta and cinnamon cream

Mineral waters

D.O. wines

Coffees and teas

€48/PERSON

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COFFEE BREAKS



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COFFEE BREAKS

COFFEE MACHINE SERVICE

€3 per person (VAT included)

- Coffee machine service with milk and capsules of intense and decaffeinated coffee

LIQUID COFFEE

€7 per person (VAT included)

- Coffee machine service with milk and capsules of intense and decaffeinated coffee
- Mineral waters
- Fruit juices
- Infusions

SWEET COFFEE

€9 per person (VAT included)

- Coffee machine service with milk and capsules of intense and decaffeinated coffee
- Assorted pastries
- Mineral waters
- Fruit juices
- Infusions

SWEET AND REFRESHING COFFEE

€10 per person (VAT included)

- Coffee machine service with milk and capsules of intense and decaffeinated coffee
- Assorted natural fruits
- Mineral waters
- Horchata milk drink
- Assorted infusions and refreshing teas
- Assorted sweets

SAVOURY COFFEE

€12 per person (VAT included)

- Coffee machine service with milk and capsules of intense and decaffeinated coffee
- Assorted mini baguettes and sandwiches
- Mineral waters
- Fruit juices
- Infusions

FULL COFFEE

€15 per person (VAT included)

- Coffee machine service with milk and capsules of intense and decaffeinated coffee
- Assorted mini baguettes and sandwiches
- Assorted pastries
- Mineral waters
- Fruit juices
- Infusions
- Soft drinks



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