



H10 art gallery

★★★★S

EVENTS  
PROGRAM

2019



# WELCOME TO THE HOTEL H10 ART GALLERY



Opened in May 2014, the H10 Art Gallery is a new hotel inspired by the world of contemporary art. Its exquisite collection of original works and lithographies of internationally recognized artists make it a true artistic jewel. Each floor of the hotel pays tribute to Antoni Tàpies, Joan Miró, Francis Bacon, Henri Matisse, Roy Fox Lichtenstein and Andy Warhol. To create the world of each artist, the corridors, rooms and the ensuite have details inspired by his work.



With its interior design of clean refined lines, our exclusive four star superior hotel offers modern rooms, Modern Art restaurant and Pop Art bar with access to the pleasant terrace "l'Olivera" dominated by a century-old olive tree, an ideal space to celebrate cocktails. On the top floor, the Inspire terrace can be found with a plunge pool and a lounge area, a small oasis in the city where you can enjoy a peaceful atmosphere.

Do not hesitate to contact H10 Art Gallery. We are at your disposal!



Duration 2h

# COCKTAILS

DURING ALL THE WEEK

Includes:

Drinks: Mineral water, soft drinks, beer, wines with D.O, coffee and tea

45-60€

10% TAX included

Minmum 30 people

## GRANADOS - 45€

Olives with "romesco"  
Assortment of selected canapes  
Truffled popcorn  
Guacamole and Anchovy creamy mousse tarte  
Cheese assortment with toasts  
Zucchini with tomato pastry  
Crispy omelette skewer  
Mini iberian ham croquettes  
Mini potatoes "d'Olot" stuffed with meat  
Iberian ham and brie chesse sandwich with truffle oil  
Crispy shrimps with mint and "romesco" sauce  
"Fideuà" with pepper allioli  
  
Mini fresh fruit skewered  
Mini financiers

## PROVENÇA - 50€

Olives with "romesco"  
Assortment of selected canapes  
Truffled popcorn  
Marinated salmon with avocado and lime cream  
"Escalivada" pastry  
Cold meat assortment with flat bread  
Sea bass "ceviche" and shrimps with Yuzu lemon  
Mini chicken burger with coriander mayonnaise  
Mini stew croquettes  
Black "Fideuà" with allioli  
Avocado and crab california roll  
Chicken skewered with teriyaki and roasted corn  
Mini "falafel" with tzatziki sauce  
  
Pastries assortment  
Mini fresh fruit skewered

## ARIBAU - 60€

Olives from Francesc shop in la Boqueria Market  
Assortment of selected canapes  
Truffled popcorn  
Cheese and cold meat assortment with toasts and flat bread  
Tuna tataki salad with strawberries and salmon eggs  
Shrimp and vegetables gyozas in sweet chilli sauce  
Mini veal burger with bacon, caramelised onion and cheddar cheese  
Foie lollipop with figs  
Apple and morcilla (black pudding) skewer  
Avocado hummus cone  
"Txangurro" and crab croquettes with lime mayonnaise  
Black rice with allioli  
California roll & salmon maki  
  
Fresh fruit skewerd  
Mini financiers  
Chocolate delights

Duration 2h 30min

# FAMILIAR MENU

Includes:

Drinks: Mineral water, soft drinks, beer, wines with D.O, coffee and tea

46-56€

10% TAX INCLUDED

Minimum 25 people

# TÀPIES MENU - 46€

## APPETIZERS

Cheese and cold meat assortment with bread with tomato and toasts

Duck ham salad, caramelized goat cheese spheres, berries and pistachio vinaigrette

Stew croquettes

Tuna tataki with pickled vegetables

California rolls, makis and nigiris assortment

## MAIN COURSE

Braised lamb terrine on potato parmentier with ratafia sauce and cecina (cold meat)

or

Codfish on smoked leek cream and romeso foam

# MIRÓ MENU - 52€

## APPETIZERS

Cold meat assortment with bread with tomato

Octopus with violette potato confit and "sobrassada" romesco sauce

Iberian ham homemade croquettes

Smoked salmon tartar with mango, avocado and citrus mayonnaise

Mushrooms canneloni with truffle and foie sauce

## MAIN COURSE

Stuffed chicken with prawns and mushrooms and seafood bisque

o

Grilled turbot with potatoes and cherry tomatoes confit with thyme

## PLA MENU - 56€

### APPETIZERS

Iberian ham with bread and tomato

Foie and strawberry salad

Clams fisherman's style

Crispy black sausage and "reineta" apple

Prawn carpaccio with cockles on nori's vinaigrette

### MAIN COURSE

Veal tenderloin with berries Oporto sauce on truffled parmentier

or

Monkfish with cockles and scampi cream in coconut

## CHOOSING OF DESSERT FOR ALL MENUS

Fruit cocktail with citrus sorbet

Greek yogurt with berries

Chocolate fondant with vanilla ice cream

Tiramisu with coffee foam

Apple tarte tatin with crème anglaise and cookies

Lemon Cheesecake with berries

Crema catalana (creme brulé) with typical catalan cookies

Mango and passion fruit mousse

Chocolate mousse

Lemon and lime oval

Berries dome with mascarpone

# BANQUETS

Includes:

Drinks: Mineral water, soft drinks, beer, wines with D.O, coffee and tea

100-120€

10% TAX INCLUDED

Minimum 25 people



# MATISSE BANQUET - 100€

## APPETIZERS

Savoury cones

Artisanal olives

Our Chefs chips

Iberian ham with bread and tomato

Beef carpaccio with truffled foie and Idiazábal's cheese slices

Sushi assortment

Cod brandade shot with romesco foam

Candy orange duck

"Txangurro" croquettes

## LIGHT STARTER

Violette potato cream with grilled scallop in basil oil and micro germinates

## MAIN COURSE

Pork terrine with pumpkin parmentier with vanilla and apple coulis

or

Turbot on top of field beans and calamari

## DESSERT

Cake or nuptial cake

# WARHOL BANQUET - 120€

## APPETIZERS

Savoury cones

Artisanal olives

Our Chefs chips

Iberian ham with bread with tomato and personal ham cutter

Raff tomato with anchovies from "l'Escala" and oil caviar with micro mesclum

Oyster with yuzu pearls and ponzu sauce

Chicken wonton with teriyaki sauce

Crispy scampi with coco and mint panko

Crab meatballs with pumpkin parmentier and crushed pistachios in parmegiano reggiano

## LIGHT STARTER

Lobster, avocado and mango cannelonni

## MAIN COURSE

Girona's veal fillet with foie and pont neuf's potatoes

or

Monkfish with vegetables on top of sea urchins sauce

## DESSERT

Cake or nuptial cake

## OTHER SERVICES

LIGHT APPETIZER - 15€	Cava glass, glass of wine or soft drinks. Variety of cones, artisanal olives and Jorge's chips
FRESH WELCOME - 20€	Mojito, mini gins or soft drinks. Variety of cones, artisanal olives and Jorge's chips
IBERIAN HAM & WINE - 35€	Iberian Ham tasting (ham cutter) marinated with wines with D.O. minimum 30 people
SUSHIMAN - 20€	Sushi tasting (sushiman) minimum 30 people
CAKE SUPPLEMENT - 8€	Ask for our cakes selection
HOUR SUPPLEMENT FOR EXCLUSIVITY - 150€	In case you want to stay more than the event duration, we will charge a supplement for space exclusive
EXCLUSIVITY INSPIRE TERRACE - 150€	From 8pm to 11pm only cocktail service
JAZZ MUSICAL PERFORMANCE - 600€	Price per performance. 2 acts of 45 min
CULTURAL CHILDREN'S ACTIVITY - 400€	Maximum 15 children