

A close-up photograph of a woman's face and hand holding a martini glass. The woman has blonde hair and is wearing a dark, vertically striped top. The glass is filled with a golden liquid, ice cubes, and a slice of orange. A green lime twist is perched on the rim of the glass. The lighting is warm and dramatic, creating strong highlights and shadows.

FURTIVO

ROOFTOP

ME

BARCELONA

COCKTAIL MENU I

55€

COLD

Tomato tartare in its clarified juice, basil, and Arbequina olive oil

Artisan coca flatbread with escalivada (roasted vegetables) and Cantabrian anchovies

Mini avocado and prawn cone with coconut and lime espuma

Cherry and basil gazpacho with rustic bread croutons

HOT

Iberian ham croquette with black aioli

Crunchy free-range chicken coated in toasted corn (kikos) with sriracha sauce

Eggplant cannelloni with vegetable jus and caramelized pine nuts

Cod with classic pil-pil sauce and spinach juice

DESSERTS

Conference pear with vanilla and its reduced juice

Mango compote with mascarpone

CONDITIONS

€55.00 per person (VAT included)

Duration: 90 minutes.

Includes a selection of water, soft drinks, beer, and white, red and rosé wine.

FURTIVO

ROOFTOP



ME

BARCELONA

COCKTAIL MENU II

75€

COLD

Artisan coca flatbread with escalivada (roasted vegetables) and Cantabrian anchovies

Pan cristal with tomato and Iberian ham

Salmon tartare on crispy nori seaweed

Confit white asparagus with light brown butter and hazelnuts

HOT

Iberian pork cheek bao with demi-glace emulsion

Iberian ham croquette with black aioli

Roast chicken cannelloni with its reduction

Mushroom tartare with Parmigiano Reggiano espuma

Oxtail brioche with truffle

DESSERTS

Bread, chocolate, and extra virgin olive oil (EVOO)

Osmotized melon in mint syrup

Fresh curd cheese with honey and caramelized walnuts

CONDITIONS

€75.00 per person (VAT included)

Duration: 90 minutes.

Includes a selection of water, soft drinks, beer, and white, red and rosé wine.

FURTIVO

ROOFTOP



ME
BARCELONA

COCKTAIL MENU III

95€

COLD

Oysters with watermelon and ginger

Bluefin tuna tartare with crispy corn

Carob crisp with foie shavings and strawberry hoisin

Piquillo pepper veil with cod brandade

Sea bass ceviche cone with red prawn
and coconut milk

Roasted beetroot bite with goat cheese, dill, and
raspberry vinaigrette

HOT

Grilled octopus with provolone parmentier and
croutons

Beef cheek taco with corn custard and caramelized
cashews

Slow-roasted sweet potato tataki with pepper
emulsion

Creamy nori and salmon croquette

Eggplant roll with mushroom demi-glace and pine nuts

Oxtail brioche with truffle

Chicken curry cannelloni with coconut and mushroom
sauce

Mini aged beef burger with creamy confit onion

DESSERTS

Mediterranean citrus cream on flambéed meringue

Tiramisu

Mango and coconut compote

Wheat crisp with extra virgin olive oil (EVOO) and
Maldon salt

CONDITIONS

€95.00 per person (VAT included)

Duration: 90 minutes.

Includes a selection of water, soft drinks, beer,
and white, red and rosé wine.

FURTIVO

ROOFTOP



ME

BARCELONA

WELCOME DRINK

15€

CAVA

Pere Ventura Trésor

WINE

Raimat Vol d'ànima:

Organic White Wine DO Costers del Segre

Organic Crianza Red Wine DO Costers del Segre

Organic Rosé Wine DO Costers del Segre

BEER

Alhambra

Mahou Gluten free

NON-ALCOHOLIC BEVERAGES

Still or sparkling water, soft drinks, Mahou 0.0% beer.

Includes crisps, nuts and olives

CONDITIONS

Price includes 10% VAT

Maximum service duration: 30 minutes

Standing service with support cocktail tables

The cost to extend the service per person in 30-minute time slots will be 50% of the service price.

FURTIVO

ROOFTOP



ME

BARCELONA

FURTIVO

ROOFTOP

STANDARD OPEN BAR

30€

SPIRITS

Vodka Absolut, Gin Bombay Sapphire,
Rum Bacardi, Tequila Corralejo, Cardhu, Whisky Maker's
Mark Bourbon

CAVA

Pere Ventura Vintage

WINE

Raimat Vol d'ànima:

Organic White Wine DO Costers del Segre
Organic Crianza Red Wine DO Costers del Segre
Organic Rosé Wine DO Costers del Segre

BEER

Alhambra
Mahou Gluten free

NON-ALCOHOLIC BEVERAGES

Still or sparkling water, soft drinks, Mahou 0.0% beer.
Includes crisps, nuts and olives

CONDITIONS

Price includes 10% VAT
Maximum service duration: 60 minutes
The cost to extend the service per person and hour will be:
Second hour: €20.00/person
Third hour: €15.00/person

PREMIUM OPEN BAR

60€

SPIRITS

Vodka Grey Goose, Gin Hendrick's, Ron Santa Teresa 1796, Tequila Patrón Silver, Tequila Patrón Reposado, Whisky Macallan 12, Whisky Makers Mark Bourbon

CAVA

Pere Ventura Vintage
Classified Single Vineyard Can Bas

WINE

Mas Doix Murmuri White
Les Crestes
Whispering Angel Rosé - Caves d'Esclans

BEER

Alhambra
Mahou gluten free

NON-ALCOHOLIC BEVERAGES

Still or sparkling water, soft drinks, Mahou 0.0% beer.
Includes crisps, nuts and olives

CONDITIONS

Price includes 10% VAT
Maximum service duration: 60 minutes
The cost to extend the service per person and hour will be:
Second hour: €45.00/person
From third hour: €25.00/person/hour.

FURTIVO

ROOFTOP



ME

BARCELONA

FURTIVO

ROOFTOP



SIGNATURE MOCKTAIL & COCKTAIL PACKAGE

40€

REVITALIZAME SESEN COLLAGEN

Grapefruit, lime, mint, ginger beer, collagen

COLLAGEN EL ELIXIR SESEN COLLAGEN

Blueberries, orange, pineapple, collagen

APHRODITE

Tequila, strawberry, mint, lime

SOUL

Gin, elderflower liqueur, lime, strawberry, cucumber

CONDITIONS

Price: 10% VAT included.

Package available to add to any of the services listed above in the brochure.

Maximum duration of the service: 60 minutes

ME
BARCELONA