

A top-down view of a rustic wooden dining table set for a festive meal. In the center, a large, lush arrangement of greenery, including eucalyptus leaves, red berries, cinnamon sticks, and pinecones, serves as a centerpiece. Several lit candles in glass holders are scattered around the table, casting a warm glow. Plates of food, including what appears to be lamb chops and vegetables, are visible at the top and bottom edges. Wine glasses filled with red wine are also present. The overall atmosphere is cozy and celebratory.

Miiró

Borneta

BARCELONA

FESTIVE SEASON AT BORNETA

WELCOME TO BORNETA

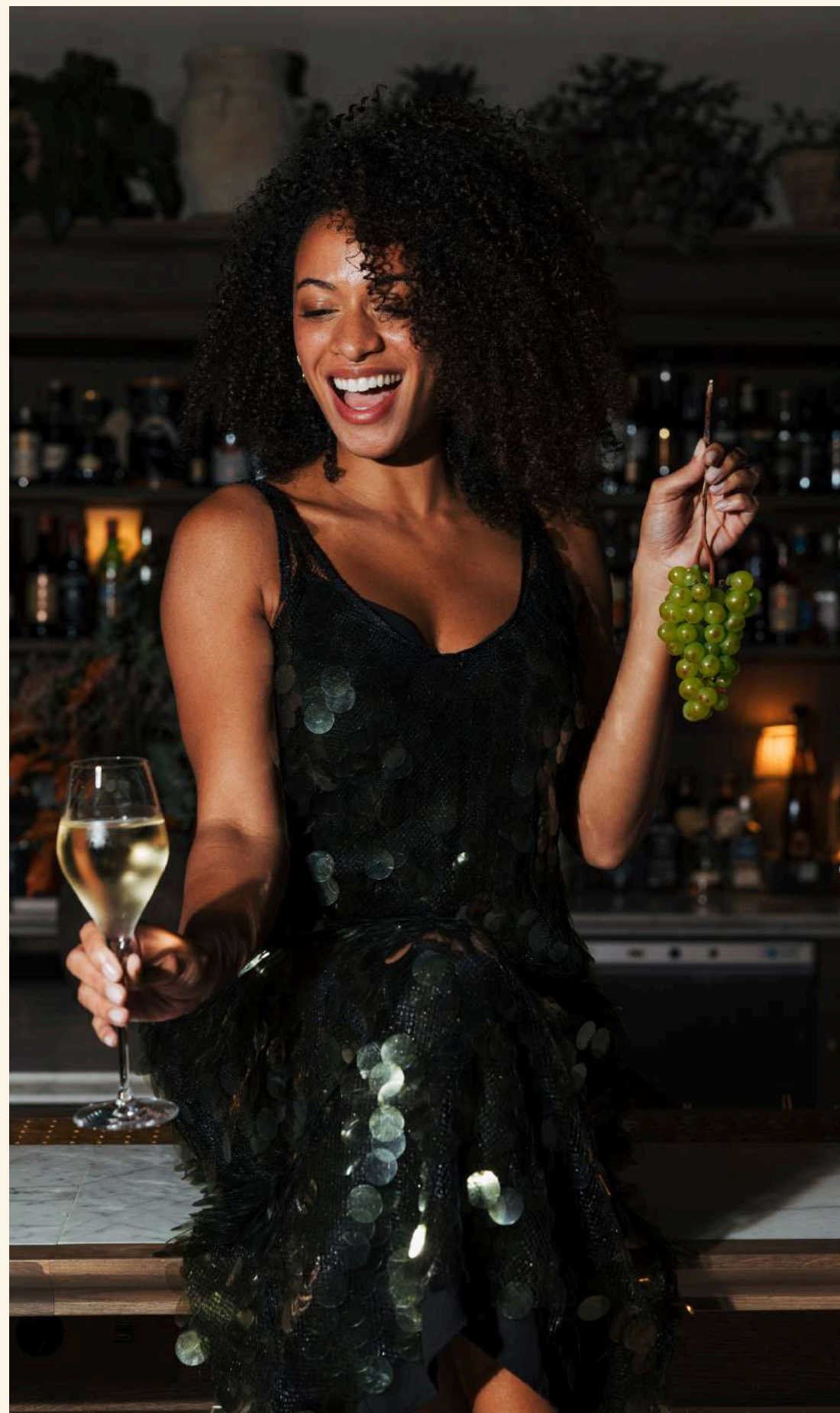
Nestled in the neighbourhood of El Born, Borneta is our all-new hotel in the heart of Barcelona.

Whether it's a big bash for the team in Volta Restaurant, toasting with cocktails in Volta Bar, or an intimate dinner in our Private Dining Room, there's nowhere quite like Borneta.

Our hotel comes to life with modern décor and a local art programme, transforming it into a canvas of creative expression.

Come celebrate the season with us in Barcelona's newest hotel!

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



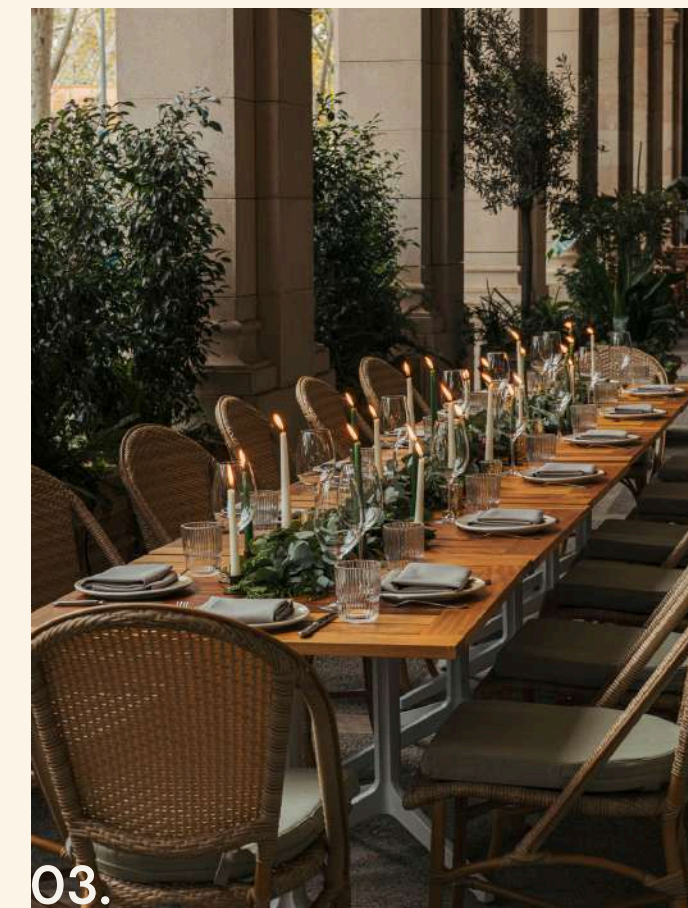
PRIVATE SPACES TO HIRE



01.



02.



03.

01. Volta Restaurant

02. Volta Bar

03. Volta Terrace

04. Private Dining

05. Gallery

06. Library



04.



05.



06.

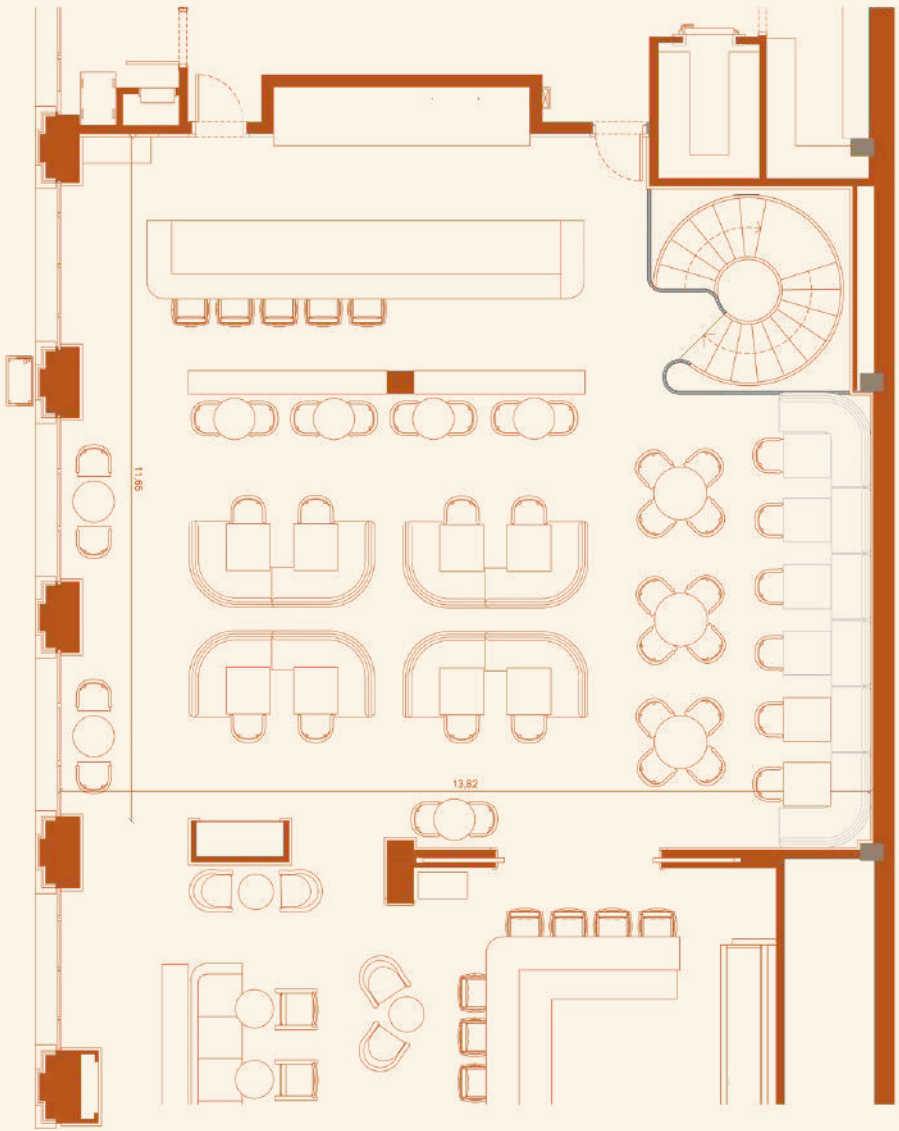


VOLTA RESTAURANT

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

An epicurean adventure along the Mediterranean coastline, the menu is a creative celebration of vivid and diverse flavours of the season.

Designed for sharing, our simple yet delicious dishes are flame-cooked using locally sourced ingredients—perfect for celebrating the festive season among friends and family with a range of menus to suit every budget.



SETUP	SEATED	STANDING
CAPACITY	54	100

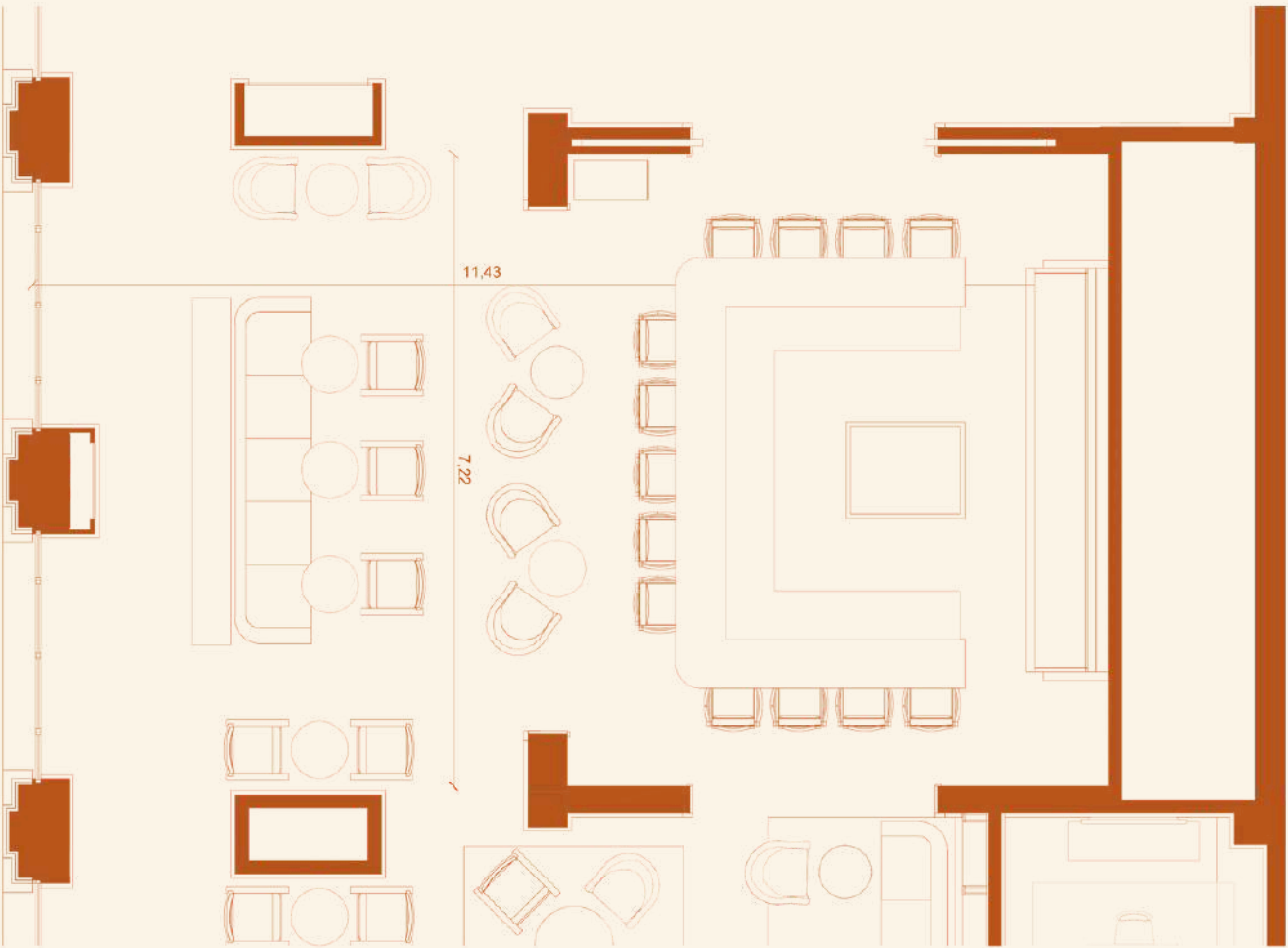


VOLTA BAR

Attached to the restaurant is Volta Bar, a warm and inviting space bathed in natural light from a sweeping skylight—an ideal setting to enjoy the winter festivities.

Settle in with friends over a glass of wine or watch as our mixologists craft festive cocktails for your group with a selection of canapés and snacks on offer.

Like Volta's cuisine, the drinks menu is inspired by the vibrant flavours of the Mediterranean coast.



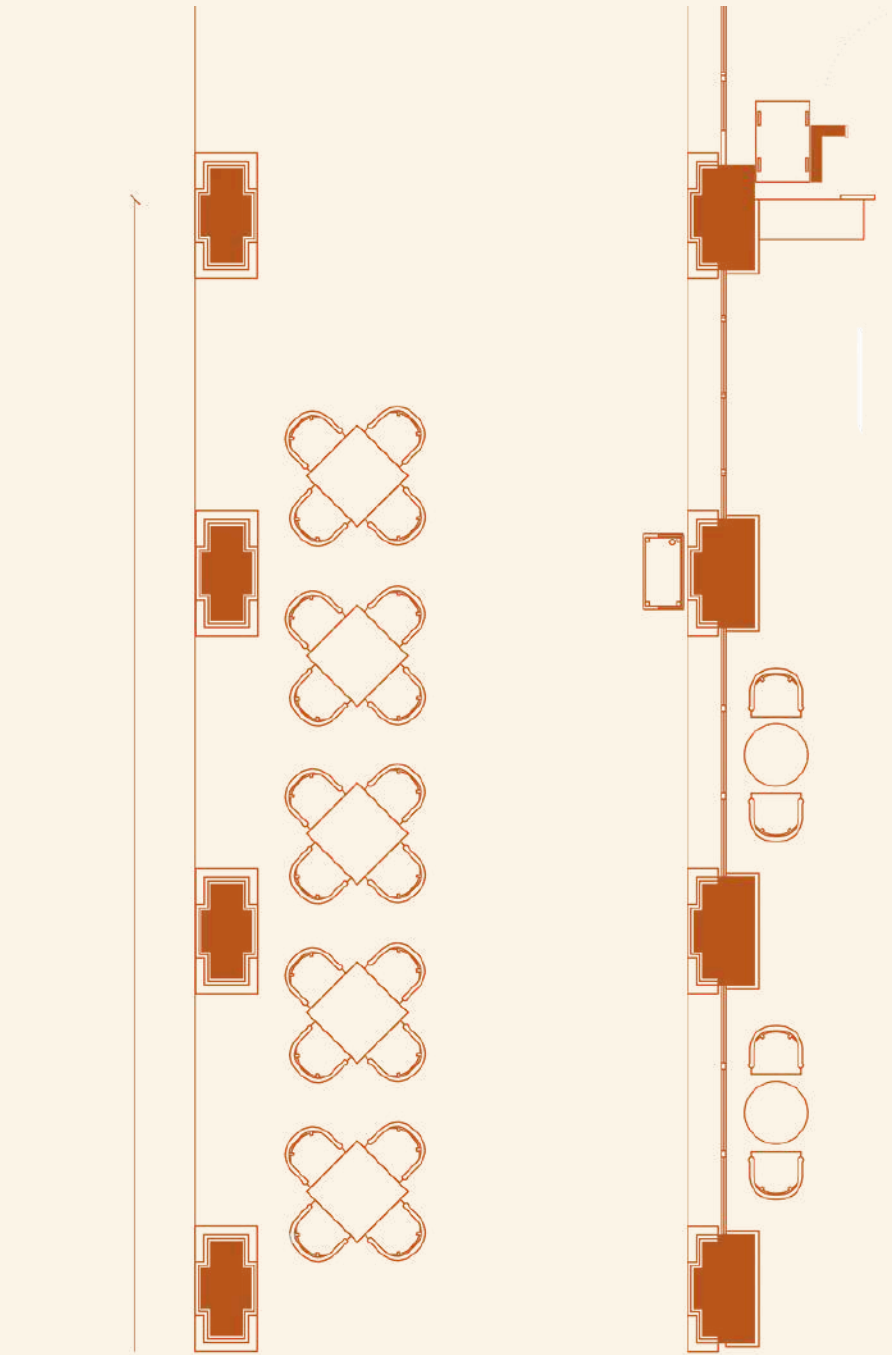
SETUP	SEATED	STANDING
CAPACITY	20	40



VOLTA TERRACE

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

The ultimate location for a festive celebration by candlelight with a delicious menu of Mediterranean dishes to match from Volta Restaurant.



SETUP	SEATED	STANDING
CAPACITY	20	20

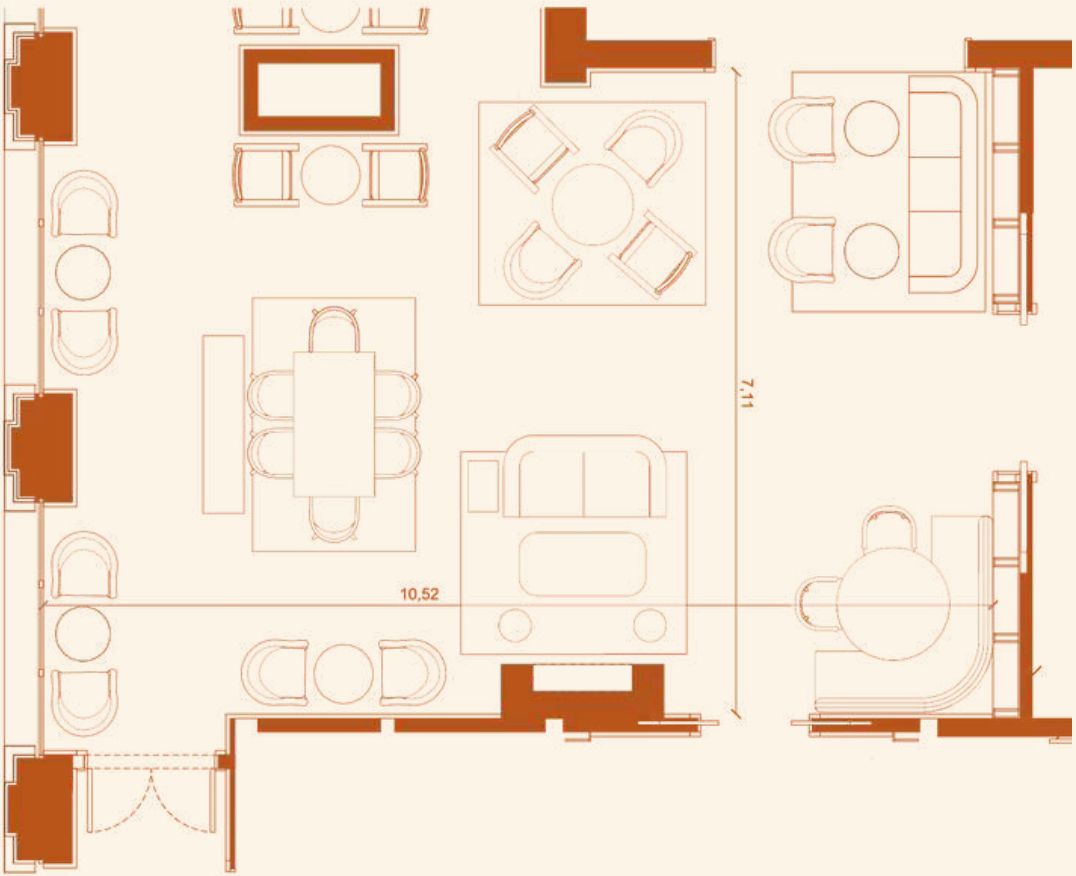


THE GALLERY

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

Relax with a drink by the fire as you toast the season 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.



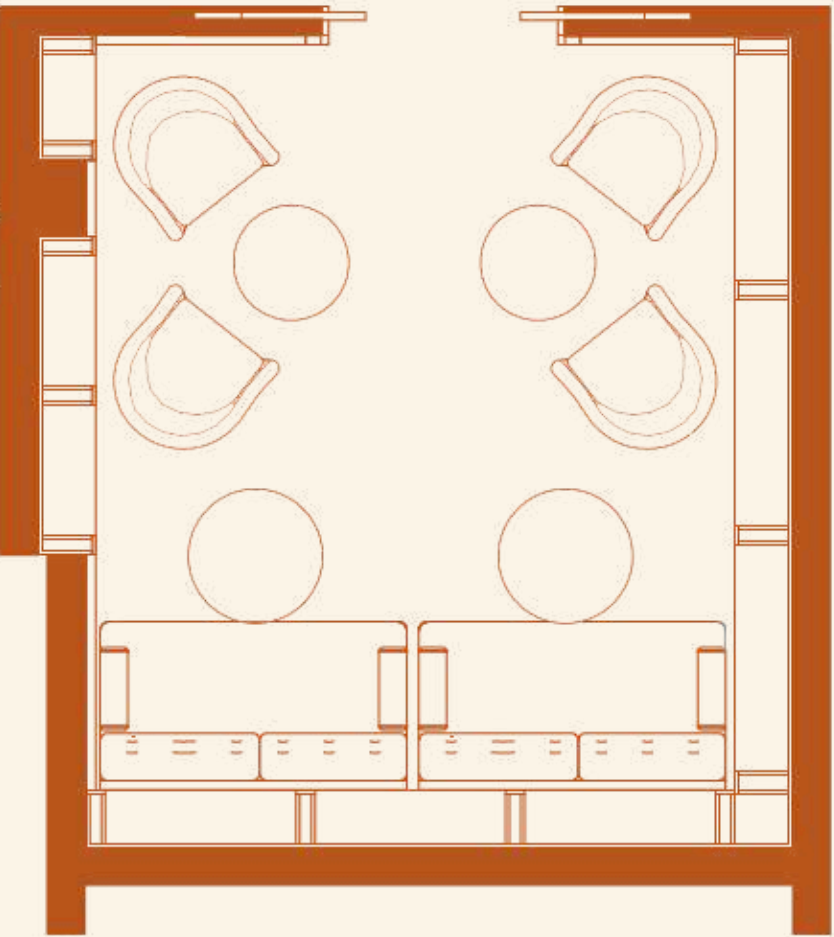
SETUP	SEATED	STANDING
CAPACITY	40	70



THE LIBRARY

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

Accommodating up to 12 guests, it is the ideal space to celebrate with drinks and snacks and toast with your loved ones or colleagues.



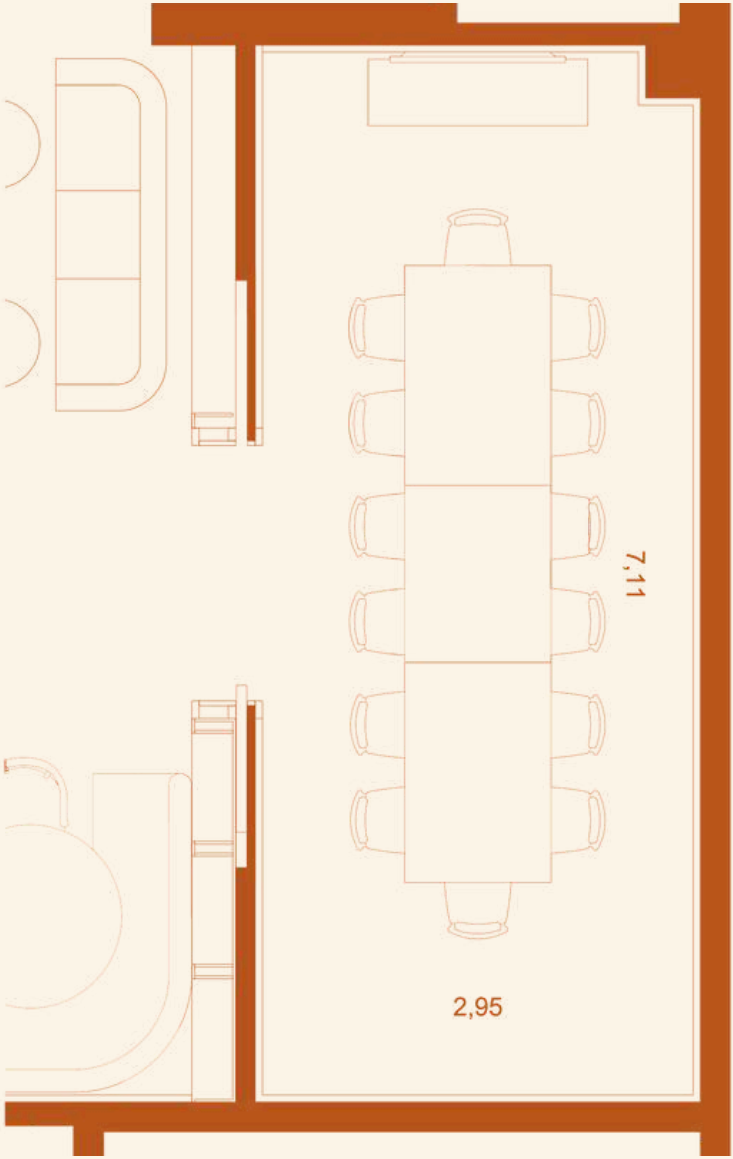
SETUP	SEATED
CAPACITY	8



PRIVATE DINING

For an intimate Christmas or New Year dinner with your friends, our private dining room is the ideal setting, accommodating up to 14 guests around a long table.

It can be decorated to your requirements and 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



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, including our very own yule log.



STARTERS

Iberian croquette, bone marrow sauce
Cod cheek pil pil, white beans, crispy guanciale
Cauliflower couscous, mixed vegetables, marinated apple,
yoghurt, citrus caviar

MAIN

Trofie, baby octopus “genovese”, saffron
Ossobuco, marrow, celeriac

DESSERTS

Profiteroles, praline, hazelnut cream
Cheesecake, cherry coulis

DRINKS

Local water (Km0)
One bottle of wine for every 3 guests

MENU 1 - 55€ PP



STARTERS

Cod cheek pil pil, white beans, crispy guanciale
Mille-feuille bread, marinated peppers, smoked sardine, parsley butter
Veal tartare, tuna sauce, bone marrow, capers, puff polenta
Pumpkin carpaccio, amaretto crumble, balsamic reduction, sage, anchovy sauce

MAIN

Trofie, porcini & black truffle
Ossobuco, marrow, celeriac

DESSERTS

Profiteroles, praline, hazelnut cream
Cheesecake, cherry coulis

DRINKS

Local water (Km0)
One bottle of wine for every 3 guests

MENU 2 - 70€ PP



STARTERS

Red Prawn carpaccio, orange gel, fennel, pesto
Mille-feuille bread, marinated peppers, smoked sardine, parsley butter
Veal tartare, tuna sauce, bone marrow, capers, puff polenta
Cod cheek pil pil, white beans, crispy guanciale
Organic egg, potato & parmesan foam, Jerusalem artichoke, black truffle

MIDDLE COURSE

Culurgiones, pecorino, potato, mint, white truffle

MAIN

Red snapper, carrot, nage, broad beans
Ribeye, truffle mash, wild mushroom

DESSERTS

Profiteroles, praline, hazelnut cream
Cheesecake, cherry coulis

DRINKS

Local water (Km0)
One bottle of wine for every 3 guests

MENU 3 - 85€ PP

*Sample menu. VAT 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

Enhance your experience with our exclusive drinks packages, available for your festive celebration.

Choose from a thoughtfully curated selection of wines, cocktails, and more to make your time with us truly unforgettable.



PACKAGE 1

Soft drinks
Water KMO
House wine

20€ PP

PACKAGE 2

Soft drinks
Water KMO
House wine
Beer 0,3cl
Cava

30€ PP

PACKAGE 3

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

50€ PP



FOR MORE INFORMATION, PLEASE CONTACT

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