



NiviaBorn

Boutique Hotel

High above the Paseo del Born, you can delight in the authentic Balearic cuisine on offer at our restaurant, **The Lounge, or on our terraces with spectacular views of Palma Cathedral.**

A peaceful, relaxed atmosphere makes this the ideal place to enjoy exquisite Mediterranean cuisine that tastes amazing as it is prepared with local, organic produce. Our special menus for groups at the Nivia Born Boutique Hotel don't just mean great food, they create a memorable experience for you to treasure with friends.



Paraires, 24
07001 - Palma de Mallorca - Balears (España)
T+34 971 007 008 born@niviahotels.com

niviabornboutiquehotel.com



Menus for small groups “MOLT NOSTRE”

Welcome cocktail accompanied by a selection of local, organic cheeses with home-made preserves, Mallorcan savoury biscuits, rustic organic potato salad and spinach croquettes with salad cream.

CHOICE OF STARTER

Vichyssoise made with garden vegetables served with toasted bread and Mahon cheese.
Lebanese chickpea hummus with pita bread.

CHOICE OF MAIN COURSE

Balearic mackerel with crispy bacon served on sautéed cabbage and sweet potato with a pineapple chutney.

Iberian pork fillet with wholegrain mustard sauce and “wrinkled” potatoes from Sa Pobla with a sobrasada sauce.

CHOICE OF HOME-MADE DESSERT

Home-made cheesecake with red fruit sauce and locally-made artisanal vanilla ice-cream.

Mallorcan almond sponge served over custard with locally-made almond ice-cream and toffee.

DRINKS

Water and 1 drink of your choice: soft drink, beer or wine:

- White wine: Verdejo, Albariño
- Red wine: Rioja, Ribera del Duero

35€

per person, V.A.T. included.

All our menus include bread, sauce and olives.

Option to have drinks throughout the meal for a supplement of 10€ per person (spirits & mixer not included).

Free bar option for a supplement of 20€ per person.

DJ option available on request.

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Menus for small groups "SA ROQUETA"

Welcome cocktail accompanied by organic Iberian ham and local organic cheeses with bread and organic tomato, Cantabrian anchovies and locally-made artisanal savoury biscuits.

CHOICE OF STARTER

Cream of courgette from the vegetable patch with an organic Iberian ham crisp.
Warm smoky grilled vegetables with baked pear cooked in sweet herb liqueur with mature Mahon cheese.

CHOICE OF MAIN COURSE

Chef's special Mallorcan-style cod.
Veal fillet with Danish blue cheese sauce and baby potatoes from Sa Roqueta.

CHOICE OF HOME-MADE DESSERT

Home-made cheesecake with red fruit sauce and locally-made artisanal vanilla ice-cream.
Mallorcan almond sponge served over custard with locally-made almond ice-cream and toffee.
Christmas sweets.

DRINKS

Water and 1 drink of your choice: soft drink, beer or wine:

- White wine: Verdejo, Albariño
- Red wine: Rioja, Ribera del Duero

45€

per person, V.A.T. included.

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Free bar option for a supplement of 20€ per person.

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Menus for small groups

Classic finger Food menu

Assorted croquettes.

Spanish tortilla.

Chicken fingers with salad cream.

Organic, locally-made cheese selection with home-made preserves and Mallorcan savoury biscuits.

Organic Iberian ham with tomato bread.

Savoury biscuits with locally-made, organic sobrasada.

Rustic organic potato salad with savoury biscuits.

Mallorcan almond sponge served over custard with locally-made almond ice-cream and toffee.

DRINKS

Water and 1 drink of your choice: soft drink, beer or wine:

- White wine: Verdejo, Albariño

- Red wine: Rioja, Ribera del Duero

35€

per person, V.A.T. included.

All our menus include bread, sauce and olives.

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Free bar option for a supplement of 20€ per person.

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Menus for small groups

Premium finger food menu

Organic, locally-made cheese selection with home-made preserves and Mallorcan savoury biscuits.

Organic Iberian ham with tomato bread .

Salmon and raspberry canapés.

Vegetable and cheese canapés with truffle.

Biscuits with duck foie and a red fruit coulis.

Spanish tortilla.

Assorted croquettes.

Savoury biscuits with Cantabrian anchovies.

Oysters with a citrus marinade.

Mallorcan almond sponge served over custard with locally-made almond ice-cream and toffee.

DRINKS

Water and 1 drink of your choice: soft drink, beer or wine:

- White wine: Verdejo, Albariño

- Red wine: Rioja, Ribera del Duero

45€

per person, V.A.T. included.

All our menus include bread, sauce and olives.

Option to have drinks throughout the meal for a supplement of 10€ per person (spirits & mixer not included).

Free bar option for a supplement of 20€ per person.

DJ option available on request.

TERMS AND CONDITIONS

Bookings: 971007008; born@niviahotels.com

Payment: 50 % on confirming the group/event, the remainder to be paid 5 days before the event (via Paygold secure link). Any extra food or drinks must be paid on the day of the event directly at the hotel.

Cancellations and/or reduction in number of guests: 15 days or more prior to the event, free of charge. Between 15 and 5 days prior to the event, changes are possible with a 50 % discount on the initial amount. No changes are permitted 4 days or less prior to the day of the event.



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