



GROUPS AND
EVENTS

HOTEL
ohla eixample
★★★★★

HOTEL ohla eixample

★★★★★



Ohla Eixample, timeless glamour at the Eixample district. **Ohla Eixample** was created to provide a unique stay in Barcelona, either for leisure or business.

Ohla Eixample located in a building that used to be offices in the 70s. After a great architecture work **Ohla Eixample** surprises and hides behind its facade many historical curiosities. It is the result of a dialogue considering technology, aesthetics, and the city. It is a modern, urban building that defines itself through the attention to detail, the use of high quality materials and industrial finishing's, combining maximum functionality, new technology and architectural creativity.

This ambitious and unique project presents an outstanding ceramic facade with an extraordinary design: more than 1000 pieces carved by a robotic interpretation of Vivaldi's Four Seasons. The result is a composition of an amazing façade providing a spectacular landmark and is an eye catcher for those passing by.

"Vivaldi Recomposed" musical composition by Max Richter takes as a base something of the past to give a touch of modernity. The same system was used to create the great ceramic mural that covers all the down floor, starting in the front desk until the end of the restaurant.

Today **Ohla Eixample** houses a combination of elegance, architecture, music, gastronomy and pure revitalization, as well as an access to the intense economic, cultural and artistic activity of the city.

Rooms

SERVICES

Queen bed.

Bathrobe and slippers

Rainfall shower

Hair Dryer and magnifying mirror

Minibar with local delicatessen

Working desk

Safebox for 17" laptops

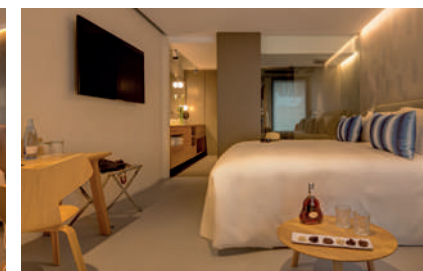
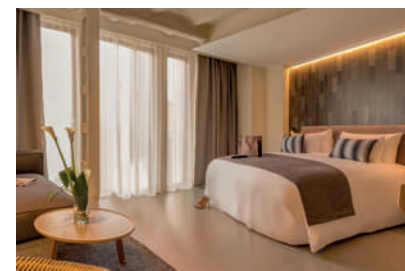
55" TV with satellite channels

Light dimmer

Non-smoking rooms

Pets not allowed

Sleep a-la-carte



94 ROOMS

6 Essential. Room with character. Exposed industrial style in a 25-m² room designed to offer guests maximum quality and relaxation with views of a typical full-block courtyard in Barcelona's Eixample district. Enjoy the uniqueness of this room, making the most of its equipment and services. Rain shower visible from the bed.

51 Design. Comfortable, elegant urban design, top-quality furnishings and ceramic walls inspired by the local culture and traditions. Charm, comfort and distinction in a 26-m² room looking onto either Carrer Còrsega or a typical full-block courtyard in Barcelona's Eixample district. Rain shower visible from the bed.

7 Design Deluxe. Comfortable, elegant urban design, top-quality furnishings and a private terrace give this room a particular feeling of refinement. Charm and comfort in a 30–36-m² room overlooking a typical full-block courtyard in Barcelona's Eixample district, with high picture windows. Rain shower visible from the bed and bathtub.

25 Junior Suite. Let yourself be swept up in the unique, authentic contrasts of the junior suite, where innovation commingles with the past, and tradition with freshness. Design, culture, architecture and comfort will fascinate you in this unique 36–40-m² space with living room, transparent rain shower, bathtub, 40-inch or 55-inch televisions overlooking Carrer Còrsega or a typical full-block courtyard in Barcelona's Eixample district, with high picture windows. All ready to seduce you.

4 Atic. Room with character. Exposed industrial style, top-quality furnishings and ceramic walls inspired by the local culture and traditions. Charm and comfort in a 30–36-m² room overlooking Carrer Còrsega, with high picture windows leading onto a large 10-m² terrace with deck chairs. Rain shower visible from the bed and bathtub.

1 Suite. 23-m² terrace where you can have breakfast, rest and enjoy the unique brightness of this suite with high picture windows overlooking Carrer Còrsega. Living and dining room to make the most of the space and a dressing room adjoining the bathroom for greater comfort. A unique, stylish suite that invites you to enjoy, relax and dream.

Meeting rooms

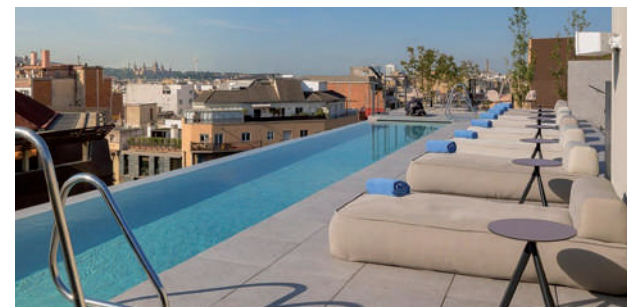


Ohla Eixample has 3 unique spaces for private reunions or events full of natural light completely equipped and with access to a nice garden area. A professional team is in charge of all the organization and details for the success of the event or business meeting.

The recognized chef **Fran López** elaborates menus adapted to the needs of each person and event. Quality, innovation and good taste are guaranteed. A whole gourmet experience.

	M2	U	Banquete Banquet	Cabaret	Cóctel Cocktail	Teatro Theatre	Escuela Classroom	Imperial Boardroom
CÒRSEGA	64	28	48	24	70	50	36	32
BALMES	71	24	40	30	50	50	30	20
DIAGONAL	20	10	-	-	-	-	-	12
CÒRSEGA + DIAGONAL	100	40	72	36	70	70	60	44
PATIO	135	-	-	-	70	-	-	-

Terrace Chill-out



The terrace of **Ohla Eixample** is the perfect outdoor scenery for a sophisticated glass of wine, in an authentic urban garden surrounded by plants and olive trees, in the middle of the capital. With one of the best panoramic views of the city as well as a magnificent pool, heated all year, it offers comfortable hammocks, a great cocktail variety and soft chill out music turning this space into privilege. The layer of water merges with the ceilings of the Eixample district.

xerta restaurant

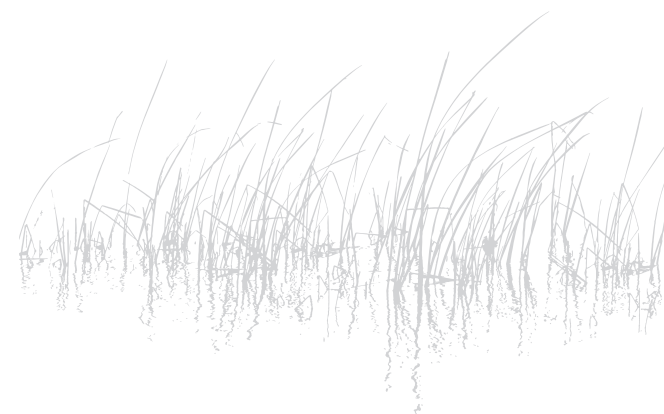
cuisine from tierras del ebro

info@xertarestaurant.com
www.xertarestaurant.com

ohla
boutique
hotels



GASTRONOMIC OFFER





FRAN LÓPEZ

López, born in 1983 in La Aldea, Tarragona, is the fourth generation of restaurateurs. He studied at the Hofmann Culinary School in Barcelona and gained experience at Hotel Plaza Athenée in París, under Alain Ducasse, among other places. In March 2006, the López-Gilabert family inaugurated the five-star Hotel - Restaurante Villa Retiro, in a listed art-nouveau building. The star of the establishment is the luxury cuisine at the Villa Retiro restaurant, which has had one Michelin star since November 2009. It has also had a Repsol sun since 2013 and was named the Best Restaurant in Tarragona in 2012 by the Guía Gourmand, putting it among the top 25 in Catalonia.

Fran López bases his culinary offering on the cuisine of the Terres de l'Ebre, with dishes that combine innovative culinary techniques with the food traditions of this region, all with seasonal produce.

In 2014, with his brother Joaquim López, he set off on a new adventure, the winery Pagos de Híbera in D.O. Terra Alta, known as Catedral del Vi, located in Pinell de Brai. In early 2016, López opened

Restaurante Xerta at the Ohla Eixample hotel, bringing produce from the Ebro to Barcelona's Eixample district. Six months after opening, Fran López and his team got their first Michelin star and became the only chef from Terres de l'Ebre to have two stars in the Red Guide. Fran López has made many media appearances, including:

- TV3 - "Cuines"
- La 6 - Hoteles con encanto
- TVE - MasterChef Spain (seasons 4 and 5)
- TVE - Zoom Tendencias
- Cope - "café amb..."
- Rac 1 - "Cuinetes"
- Catalunya Radio - "El matí"
- Several appearances on programmes for the "Xarxa de televisions locals de Catalunya" (Network of local television stations of Catalonia)
- Onda Cero
- Newspapers, websites, blogs and lifestyle magazines.

COFFEE BREAK



COFFEE BREAK SUPPLEMENTS

Spanish omelette
2.50 € per person

Yogurt 3.00 € per person

Pastries 3.00 € per person

Nuts 3.00 € per person

Muesli 3.00 € per person

Sliced fresh fruit
4.00 € per person

Selection of juices
4.00 € per person (peach,
pineapple and redcurrant)

Mini Iberian sandwiches
5.00 € per person

Mini veggie sandwiches
5.00 € per person

Selection of mini Iberian
sandwiches 5.00 € per person

WELCOME:

8.00 € per person (10.00 € for permanent service)

- Orange juice
- Coffee and milk
- Selection of teas
- Still and sparkling water

SWEET:

13.00 € per person

- Assortment of pastries
- Orange juice
- Coffee and milk
- Selection of teas
- Still and sparkling water

SALTY:

13.00 € per person

- Mini Iberian ham sandwich
- Mini veggie sandwich
- Spanish omelette
- Orange juice
- Coffee and milk
- Selection of teas
- Still and sparkling water

HEALTHY:

15.00 € per person

- Sliced fresh fruit
- Yogurt
- Muesli and nuts
- Detox juice
- Orange juice
- Coffee and milk
- Selection of teas
- Still and sparkling water

DELUXE:

18.00 € per person

- Assortment of pastries
- Selection of mini sandwiches: Iberian ham and veggie sandwiches
- Orange juice
- Coffee and milk
- Selection of teas
- Still and sparkling water



GROUP MENUS

MENU 1

Appetisers

'Escalivada' with langoustines

Smoked bonito broth

Fresh marinated mussel

Smoked fish salad

Sardine, eel and salmon served with fresh tomato and herbs

Rich man's breakfast

potato mash, potato cylinder, foie, duck egg and meat reduction

Fresh fish

catch of the day from Sant Carles de la Ràpita region

Traditional rice pudding

with fresh mango, vanilla textures, dark chocolate, almond and lemon

Modernista Blanc 2015 (DO Terra Alta)

Indià Negre 2014 (DO Terra Alta)

Water and coffee

Service for minimum 12 guests

Menu for whole table

Room rental not included

50.00 € per person. VAT included.



MENU 2

Appetisers

'Escalivada' with langoustines

Smoked bonito broth

Fresh marinated mussel

Crunchy 'chapadillo' eel

Eel smoked tartar

with tomato, avocado, herb cream cheese and cumin crunch

Rice with langoustines

from Sant Carles de la Ràpita region

Braised beef

with foie, chestnuts and chocolate jus

Big Bang

chocolate planets in various textures with berries, hazelnuts and black-raspberry liqueur

Modernista Blanc 2015 (DO Terra Alta)

Indià Negre 2014 (DO Terra Alta)

Water and coffee

Service for minimum 12 guests

Menu for whole table

Room rental not included

60.00 € per person. VAT included.

GROUP MENUS



MENU 3

Appetisers

Delta oyster

'Escalivada' with langoustines

Smoked bonito broth

Fresh marinated mussel

Crunchy 'chapadillo' eel

Wonton coca with tuna belly

Black-garlic mayonnaise, aniseed sprouts and sesame caviaroli

Rice with nettles and sea cucumbers

with seaweed mayonnaise and salicornia

Squab with mushrooms

herbs biscuit, sweetcorn and its own juice

Soap and Water

play on the shapes and taste of 'piña colada'
(pineapple, coconut and rum)

Modernista Blanc 2015 (DO Terra Alta)

Indià Negre 2014 (DO Terra Alta)

Water and coffee

Service for minimum 12 guests

Menu for whole table

Room rental not included

70.00 € per person. VAT included

FINGER BUFFET



EXTRAS

- Vegetables brochette
2.50€ per person
- Shots of sweet and savoury juices
2.50 € per person
- Shot glass of fresh cream with
vegetable sticks
2.50 € per person
- Eel and avocado
3.00 € per person
- Prawn and Iberian bacon gyoza
3.00 € per person
- Iberian pork fillet bite
3.50 € per person
- Curry chicken brochette
3.50€ per person
- Delta oyster 3.50 € per person
- Mushroom, duck or vegetables rice
5.00 € per person
- Yogurt mousse 1.50 € per person
- Truffle and citrus tart
3.00 € per person
- Sliced seasonal fruit
4.00 € per person

FINGER BUFFET 1

Selection of catalan cheeses

Iberian ham

Selection of breads and tomato-rubbed bread with 'Milenario' olive oil

Fresh marinated mussels with vegetables in texture

Steak tartar with traditional seasoning, microgreens, green mustard
and crunchy bread

Pepper and aubergine 'escalibada' with tuna and olive herb

Sweet bread with vegetables and 'romesco' sauce

Handmade croquettes

Langoustines from Sant Carles de la Ràpita

Mini beef hamburger with ketchup and mustard of beetroot and corn

Panna cotta

Seasonal fruits gelée

Chocolate and almond rocks

Modernista Blanc 2015 (DO Terra Alta)

Indià Negre 2014 (DO Terra Alta)

Water and coffee

Service for minimum 10 guests

Room rental not included

45.00 € per person. VAT included.

FINGER BUFFET



EXTRAS

- Vegetables brochette
2.50€ per person
- Shots of sweet and savoury juices
2.50 € per person
- Shot glass of fresh cream with
vegetable sticks
2.50 € per person
- Eel and avocado 3.00 € per person
- Prawn and Iberian bacon gyoza
3.00 € per person
- Iberian pork fillet bite
3.50 € per person
- Curry chicken brochette
3.50€ per person
- Delta oyster 3.50 € per person
- Mushroom, duck or
vegetables rice
5.00 € per person
- Yogurt mousse
1.50 € per person
- Truffle and citrus tart
3.00 € per person
- Sliced seasonal fruit
4.00 € per person

FINGER BUFFET 2

- Selection of Catalan cheeses
- Iberian ham
- Selection of breads and tomato-rubbed bread with 'Milenario' olive oil
- Roast beef coca with blue cheese, rocket and tomato jam
- Mediterranean tuna red tartar with sesam oil
- Vegetable cold ravioli with truffle sauce
- Caprese pearls with basil gelée
- Handmade croquettes
- Octopus and potatoes with paprika
- Mini beef hamburger with ketchup and mustard of beetroot and corn

- Crunchy blackberry truffle
- Sponge Mojito
- Seasonal fruits gelée

- Modernista Blanc 2015 (DO Terra Alta)
- Indià Negre 2014 (DO Terra Alta)
- Water and coffee

Service for minimum 10 guests

Room rental not included

55.00 € per person. VAT included.

COCKTAILS

61.00 € per person.
VAT included

Service for minimum 20 guests

Room rental not included

EXTRAS:

Shots of signature
juice: fruit and/or vegetable
2.50 € per person

Verrines of mousse with crudités
2.50 € per person

Shrimp and Iberian pork belly
gyozas 3.00 € per person

Iberian pork montadito
3.50 € per person

Oysters 3.50 € per person

Rice: mushrooms, duck or
vegetable 5.00 € per person

Yoghurt mousse
1.50 € per person

Truffle and citrus tart
3.00 € per person

Sliced fresh fruit
4.00 € per person

COCKTAIL 1

Selection of Catalan cheeses

Iberian ham with tomato-rubbed crystal bread

Selection of breads and oils

Sant Carles de la Ràpita prawns with romesco sauce, green garlic and baby greens

Pepper and aubergine escalivada with Fangar del Delta mussels in escabeche

Cheese truffles, crunchy and perfectly spiced

Veggie skewer with dried eel and fine herbs oil

Delta oysters au naturel

Artisan croquettes with blood pudding

Octopus with potato, aioli and organic paprika

Illa de Riu rice with confit duck and lyophilised vegetables

Warm bread round filled with lamb (clotxa)

Chocolate and almond rocks

Panoli with crème brûlée

Tangerine panna cotta

Angel's hair pastries

Modernista Blanc 2015 (DO Terra Alta)

Indià Negre 2014 (DO Terra Alta)

Parxet Brut Reserva

Soft drinks, beer and water

COCKTAILS

71.00 € per person.

VAT included

Service for minimum 20 guests

Room rental not included

EXTRAS :

Shots of signature juice:
fruit and/or vegetable
2.50 € per person

Verrines of mousse with crudités
2.50 € per person

Shrimp and Iberian pork belly
gyozas 3.00 € per person

Iberian pork montadito
3.50 € per person

Oysters 3.50 € per person

Rice: mushrooms,
duck or vegetable
5.00 € per person

Yoghurt mousse
1.50 € per person

Truffle and citrus tart
3.00 € per person

Sliced fresh fruit
4.00 € per person

COCKTAIL 2

Selection of Catalan cheeses

Iberian ham with tomato-rubbed crystal bread

Selection of breads

Terrine of foie with spiced bread and citrus jam

Bluefin tuna with sesame-soya sauce, avocado and Fonteta cottage cheese

Smoked salmon and caviar with herb butter

Escalivada, smoked-sardine mousse and roasted-onion petals in white wine

Iberian pork montadito

Slow-cooked free-range chicken supreme with Mediterranean chimichurri and seed crumble

Artisan croquette

Crunchy prawn with 3 sauces

Mini beef burger

Homemade cheesecake with red berries

Chocolate and almond rocks

Artisan macarons

Fig and vanilla tart

Modernista Blanc 2015 (DO Terra Alta)

Indià Negre 2014 (DO Terra Alta)

Parxet Brut Reserva

Soft drinks, beer and water



HOTEL
ohla eixample

Còrsega, 289-291 - 08008 Barcelona (Spain).
t. +34 937 377 977 - f. +34 936 676 152
info@ohlaeixample.com - www.ohlaeixample.com



www.ohlaboutiquehotels.com