

A N T I B I O T I C S 2 0 2 6

Conference Dinner



Catalonia Boulevard

C/ del Rosselló, 249, 08008 Barcelona

Antibiotics

2026
Conference

A N T I B I O T I C S 2 0 2 6

Meat or Fish Menu

P i c a - P i c a S t y l e S t a r t e r s

Cod Gilda with piparra peppers and red onion

Anchovy “ooo” brioche with truffle butter

Chicken and Iberian ham croquette

Santa Pau beans with lemon beurre blanc and

Galician clams

Mountain-style rice

M a i n

Steamed hake with lemon pil-pil sauce and sweet
piparra pepper juice

or

Iberian pork secreto grilled over charcoal, served
with sweet potato hummus, peppers, and
chimichurri sauce

D e s s e r t

Tarte Tatin with vanilla ice cream



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Vegetarian Menu

P i c a - P i c a S t y l e S t a r t e r s

Strawberry and basil “gazpacho”

Guacamole topped with pico de gallo

Mushroom croquettes

Fennel salad with sun-dried tomato, curry,
mint, and buffalo mozzarella

M a i n

Creamy gnocchi with seasonal spring mushrooms

D e s s e r t

Tarte Tatin with vanilla ice cream



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Vegan Menu

P i c a - P i c a S t y l e S t a r t e r s

Strawberry and basil “gazpacho”

Guacamole topped with pico de gallo

Fennel salad with sun-dried tomato, curry and
mint

M a i n

Creamy gnocchi with seasonal spring mushrooms

D e s s e r t

Spiced strawberries in their natural juices



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Drinks Menu

W i n e s

Anec mut white, D.O. Penedès

Anec mut red, D.O. Penedès

Anna Codorniu Blanc de noir, Pinot noir, D.O.
Cava

M i n e r a l W a t e r

Still
Sparkling

C o f f e e

