
EVENTS

2019 - 2020

HOJA  SANTA

CONCEPT
SPACE
CAPACITIES OF SPACE
GASTRONOMIC OFFER
MENU
PRICES
LOCATION



ELBARRI

CONCEPT

Hoja Santa is a tribute and a commitment to all Mexican culture, for this reason, Albert Adrià and Paco Mendez have joined strengths in this adventure for the creation of a Mexican restaurant in Barcelona, to transmit its flavors and traditions.

The name Hoja Santa was born on a journey of Albert and Paco to Oaxaca , a region where they were inspired by the widely used leaf, which receives other names like acuyo, momo, yerba santa, tlanepa etc.

The goal of Hoja Santa is to become the best Mexican restaurant outside of Mexico and be among the best in Spain. Hoja Santa's cuisine combines tradition and creativity, plus a range of interesting beverages to educate the palate of the diner and let him know the whole culture of tequila and mezcal drinks.

SPACE



The restaurant has a kitchen with facilities prepared to offer the best experience.

With handcrafted furniture and some very large tables, decorated with elements from Mexico, the restaurant offers a warm welcome to our guests.

*** Traditional sit down service:**

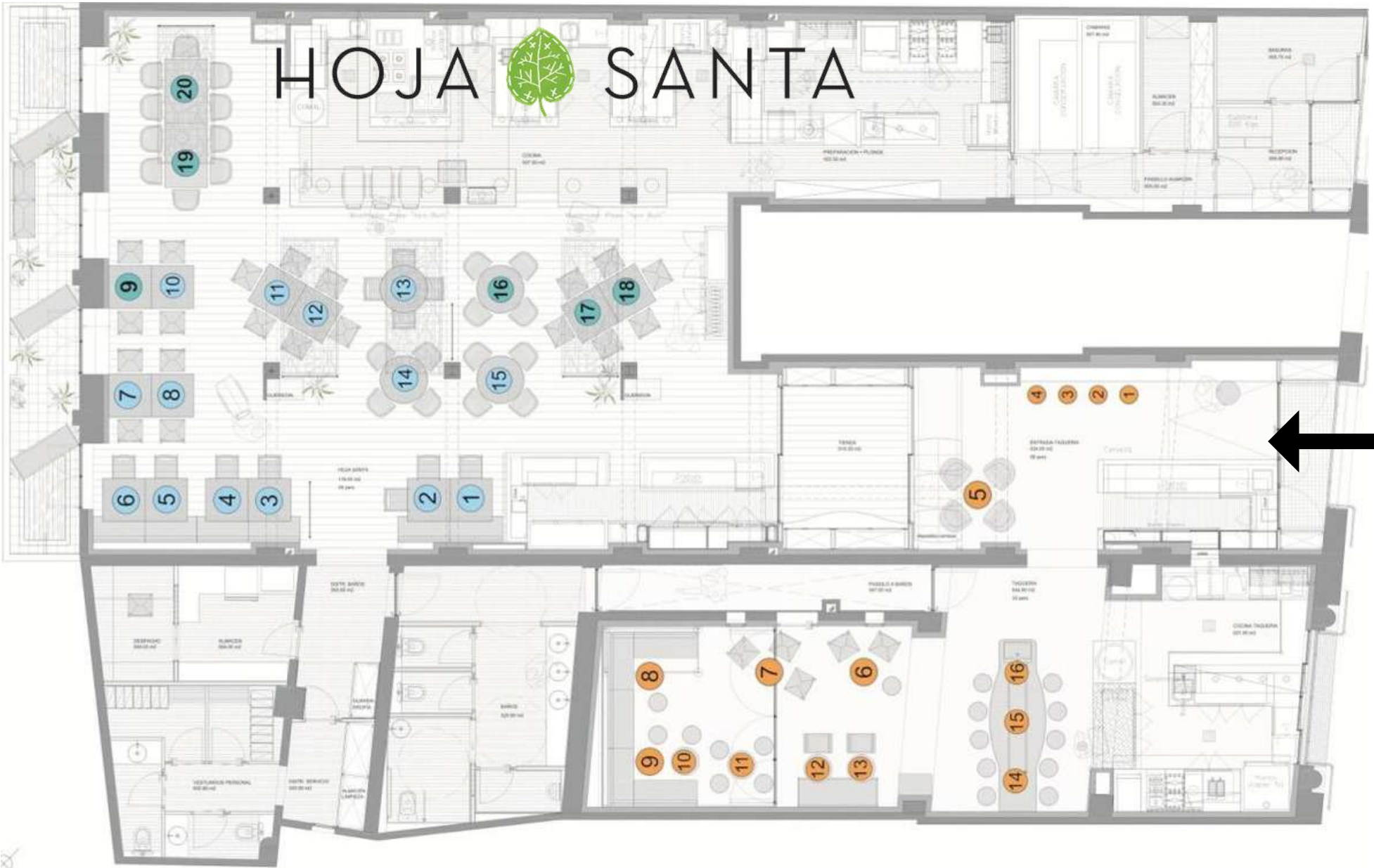
Maximum 45 people

*** Cocktail style service:**

Maximum capacity 100 people

- Informal type of service in which food and beverages are constantly being served.
- The client can roam around the venue enjoying of the ambiance and the food.

HOJA SANTA



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No tomar medidas de los planos.
Todos los medidas se detallan en el documento de proyecto.
Reservados todos los derechos. No se permite la explotación económica ni la transformación de esta obra. Queda permitida la impresión en su totalidad.
Los planos han de ser leídos en conjunto con todos los documentos referentes al proyecto, incluida la documentación escrita, planos de estructura e instalaciones.

PROYECTO	PROYECTANTE	ESTADO	FECHA	PROYECTO
P.01.00	LIBANO	PROPUESTA DISTRIBUCION	01 de Mayo de 2014	Hoja Santa

ELBARRI

GASTRONOMIC OFFER

The origin of Mexican cuisine and its ancient techniques is pre Hispanic, and has been influential for many culinary cultures and vice versa.

Its cuisine is divided regionally , and is based on products because of the territorial extension of Mexico and its diversity of climates.

Mexican cuisine is known for ingredients such as corn , chili , beans , avocado and cilantro , but it is a cuisine of the most complete in the world and, ultimately, a great unknown .



MENU

We always work with seasonal products depending on the market, this is why we design the menu when the date of the event is near.

Here we have an example of menu so you can make yourself an idea.

MENU

Maracuya, coffee and mint
Corn fritter
Cantina spherical olive Crunchy
Caesar pizza Tequila
marshmallow
Pumpkin and lime slush Avocado
gaspacho
Market fish tostada
Tuna tostada
Black truffle quesadilla
Mexico flag oyster
Smooth clam with jalapeño
Lamb barbaque jícara
Suckling pig infladita
Brisket taco with "mole de olla"
Suckling pig trump taco

• DESSERT

- Coconut ice with kafir lime
- Mango petacon popsicle
- Pumpkin seeds bar with honey
- Banana gordita with cream
- Meringue with lemon curd
- Chocolate and cone ice cream



HOJA SANTA



PRICE

AT HOJA SANTA WE
OFFER TO ORGANIZE
YOUR WHOLE EVENT
AND WE GUARANTEE THE
SATISFACTION OF OUR
CLIENTS.

What is included in the prices listed for exclusivity:

- All food and beverages
- Doorman service
- Waiters and kitchen staff
- Cloakroom service
- Personalized take away menu

We also offer the possibility of contracting any other type of service you may desire such as flowers, gifts, magicians, music bands, dj's, etc

PRICES FOR THE EXCLUSIVITY OF THE VENUE (NON COMISIONABLE)

- **Tuesday to Friday** (up to 24 people): 6.500€ + tax (10%)
- **Saturday:** Ask for prices
- **Sunday or Monday:** (up to 24 people): 8.500€ + tax (10%)

• **For larger groups ask for prices.**

• For the dates of the World Mobile Congress please ask for prices: 24 of February to 3 of March

LOCATION

The restaurant has easy access with public transport like the bus or by metro with line 3 (Poble sec or Plaza España). In case of coming in private transport there is a parking right next to the venue.

Hoja Santa, Av. de Mistral, 54, 08015 Barcelona

