

MENU Christmas Eve

CHEF'S APPETIZERS & WELCOME DRINK

Mini savory cone with tuna tartare and sweet-and-sour sauce

Catalan coca bread with Iberian ham

Mi-cuit foie gras with wine salt and violet jam

STARTER

Prawn and scallop salad with citrus fruits

MAIN COURSE – CHOICE OF

Hake with green sauce and baby vegetables

or

Boneless lamb shoulder with parsnip purée and baby vegetables

DESSERT

Piña colada

Christmas bauble

Wafers biscuits and nougat

(Drinks included from Mastinell winery)
(Alba i Eliane wine, Mastinell Brut Real Cava)

€85 per person



MASTINELL
CAVA & HOTEL

MENU Christmas day

menu

CHEF'S APPETIZERS & WELCOME DRINK

Mini savory cone with tuna tartare and sweet-and-sour sauce

Coca bread with Iberian ham

Mi-cuit foie gras with wine salt and violet jam

STARTER

Traditional Catalan escudella soup with galets pasta and "carn d'olla"

MAIN COURSE – CHOICE OF

Turbot with beetroot purée, wheat berries and pearl zucchini

or

Catalan-style free-range chicken stuffed with creamy potatoes and apple

DESSERT

Celery and lime sorbet

Christmas Yule log

Wafers biscuits and nougat

(Drinks included from Mastinell winery)
(Alba i Eliane wine, Mastinell Brut Real Cava)

€85 per person



MASTINELL
CAVA & HOTEL



MENU *Sant Esteve*

CHEF'S APPETIZERS & WELCOME DRINK

Mini savory cone with tuna tartare and sweet-and-sour sauce

Coca bread with Iberian ham

Mi-cuit foie gras with wine salt and violet jam

STARTER

Roast chicken cannelloni with mushroom béchamel and onion crumble

MAIN COURSE – CHOICE OF

Our monkfish “suquet”

o

Duck magret with red berries, rosemary pearl zucchini and truffle parmentier

DESSERT

Raspberry sorbet
Massini

Wafers biscuits and nougat

(Drinks included from Mastinell winery)
(Alba i Eliane wine, Mastinell Brut Real Cava)

85€ per person



MASTINELL
CAVA & HOTEL

New Year's Eve Menu

CHEF'S APPETIZERS & WELCOME DRINK

Scallop with butter sauce
Salmon and avocado tartare with lime mayonnaise
Coca bread with Iberian ham
Seafood croquette

STARTER

Quinoa salad with guacamole, lobster, mango and oil pearls

MAIN COURSE

½ Sea bass fillet with cava beurre blanc, mushrooms and hazelnuts
and

½ Beef fillet served over risotto with ginger sorbet

DESSERT

Gin and tonic sorbet

Chocolate spiral mousse with speculoos biscuit and orange cava

Wafers biscuits and nougat

Party novelties, DJ and lucky grapes

(Drinks included from Mastinell winery)
(Alba i Eliane wine, Mastinell Brut Real Cava)

€160 per person

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