



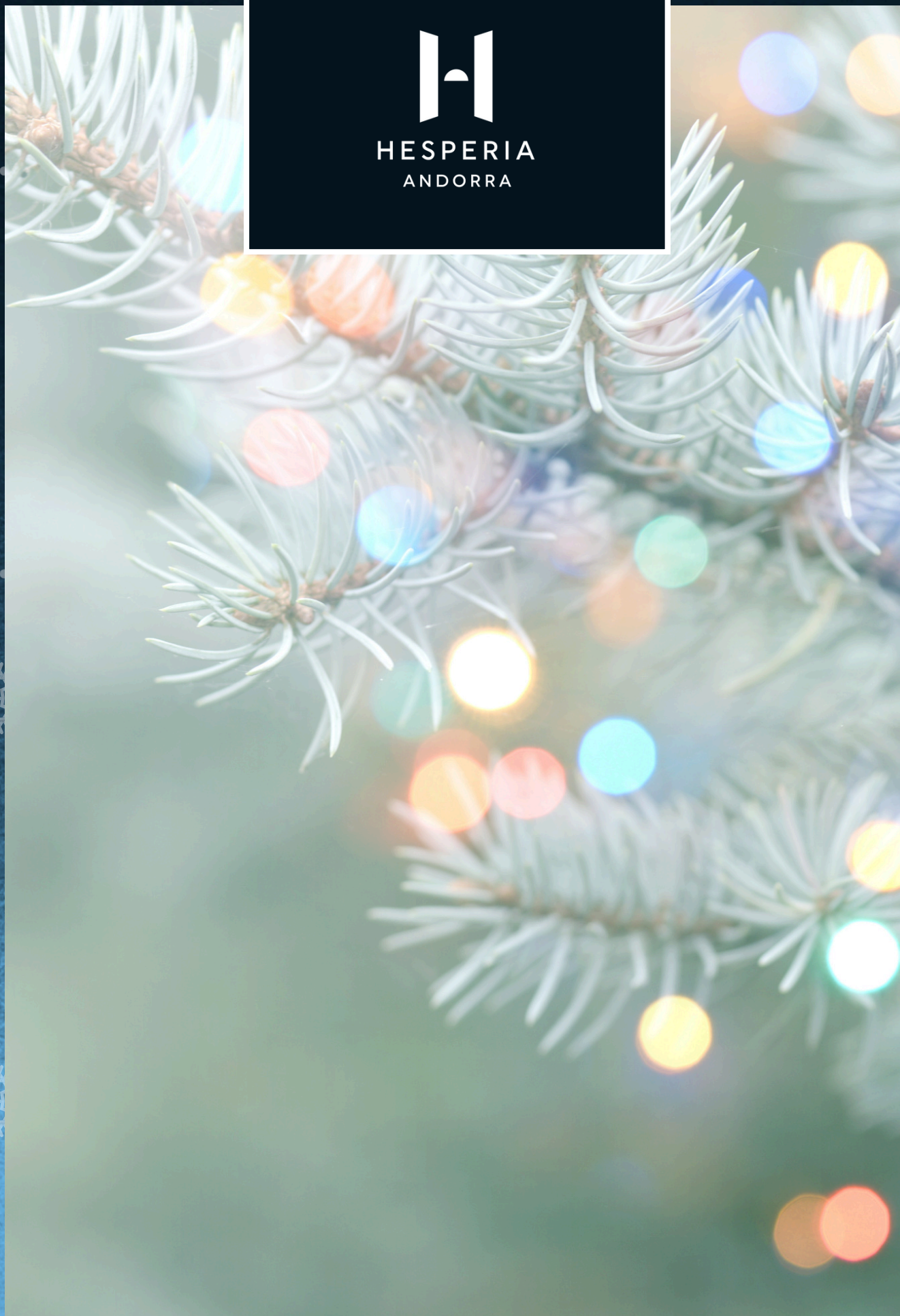
MENUS  
TO  
CELEBRATE  
CHRISTMAS

2025





HESPERIA  
ANDORRA





# *Christmas Eve Dinner*

## *24 December 2025*

### APPETIZERS

**SQUID CROQUETTES**

**POTATO MILLEFEUILLE WITH IBERIAN HAM**

### FIRST COURSE

**SEA AND MOUNTAIN GALETS “*Traditional Catalan soup*”**

filled with chicken and prawns, served in a delicate prawn broth

### SECOND COURSE

**SALMON ROLL**

accompanied by seasonal grilled vegetables and delicate hints of lemon

### THIRD COURSE

**PORK CHEEK**

slow-cooked and coated in a wild mushroom sauce with its own jus, served on a creamy pumpkin and ginger purée

### DESSERT

**CHRISTMAS LOG**

Our version inspired by a cinnamon roll

Selection of Christmas sweets

**€45.00**

Price per person, IGI included.  
Wines not included.





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# *Christmas Lunch*

## *25 December 2025*

### APPETISERS

#### **CREAMY WILD MUSHROOM CROQUETTE**

Delicate creamy croquette made with wild mushrooms and served with roasted garlic aioli

### FIRST COURSE

#### **ROASTED SWEET POTATO**

filled with butifarra negra “Catalan black sausage” and hints of chimichurri, gratinated with Orri cheese from Raubert Farm

### SECOND COURSE

#### **FLAMING COD**

lightly confit and smoked cod, served with grilled calçots and traditional romesco sauce

### THIRD COURSE

#### **ROAST CHICKEN ROLL**

Chicken roll stuffed with pine nuts and prunes, wrapped in bacon, with confit artichokes and carrots. Oven-baked en papillote and glazed with soy and honey sauce

### DESSERT

#### **CATALAN TRILOGY**

Our version of the classics: panellets “almond and potato marzipan sweet”, crema catalana “crème brûlée” and neules “crispy rolled wafer”

Selection of Christmas sweets

**€45.00**

Price per person, IGI included.  
Wines not included.





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# *Gala Dinner*

## *31 December 2025*

### APPETISERS

#### WELCOME COCKTAIL

Selection of local cheeses and cured meats

Iberian ham

Assortment of bites for all tastes, inspired by Catalan and Asian flavours

### FIRST COURSE

#### SEA CANNELLONI

Homemade pasta with squid ink, filled with smoked cod and served with an ají amarillo “spicy pepper” béchamel sauce

### SECOND COURSE

#### TURBOT AND SCARLET PRAWN

Oven-baked turbot with grilled baby lettuce and scarlet prawn, served over a creamy bisque

### THIRD COURSE

#### RACK OF LAMB

Grilled lamb chops served on a bed of roasted sweet potato purée and mountain chimichurri with hints of honey, rosemary, figs and goat's cheese

### DESSERT

#### HAZELNUT TEXTURES

Hazelnut cream over a base of chocolate, coconut and coffee crumble

Selection of Christmas sweets

Lucky grapes

Party favours

DJ and open bar until 2:30 a.m.

# €230.00

Price per person, IGI included.  
Wines included.



# *Cellar Gala Dinner 31 December 2025*



## **EXCELLENS VERDEJO D.O. RUEDA 2024**

*Marqués de Cáceres*

A young, fresh and aromatic white wine, with notes of grapefruit, green apple and a subtle floral touch. Perfect to pair with fish, seafood and light starters.

## **EXCELLENS ROSÉ D.O.CA. RIOJA 2024**

*Marqués de Cáceres*

A pale, elegant and delicate rosé with aromas of peach, wild flowers and hints of stone fruits. Fresh, well-balanced and with a persistent finish.

## **EXCELLENS CUVÉE D.O.CA. RIOJA 2020**

*Marqués de Cáceres*

A crianza red made from Tempranillo grapes. Displays aromas of ripe red fruits, hints of liquorice, soft spices and a touch of toast. Rounded tannins and an elegantly persistent finish.

## **MILESIMÉ CHARDONNAY 2019 GRAN RESERVA BRUT**

*Juvé & Camps*

An elegant and creamy cava with notes of ripe white fruit and hints of patisserie. Fine, persistent bubbles, a well-balanced flavour and a long, refined finish. Perfect to pair with fish, seafood and white meats.

## **MINERAL WATER AND SOFT DRINKS**

## **COFFEE AND HERBAL TEAS**





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# *Children's menu*

## *Available during the festive season*

### STARTER

#### **PORK CANNELLONI**

filled with braised pork and gratinated with Parmesan cheese

### MAIN COURSE

#### **CHICKEN ESCALOPE**

Crispy chicken breast medallion served with creamy mashed potatoes

### DESSERT

#### **VANILLA ICE CREAM**

with chocolate chips, almond crumble and dulce de leche sauce

Selection of Christmas sweets

24 December  
25 December  
26 December

**22,50€**

Price per child, IGI included.  
Drinks not included.

31 December

**115,00€**

Price per child, IGI included.  
Drinks included

**Hesperia Andorra**

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