

MENU Christmas Eve

APPETIZERS

Welcome drink
Bite of our foie micuit with eel and caramelized apple
Mini brioche filled with salmon tartare and kimchi
mayonnaise
Mini Iberian ham croquette

STARTER

Red prawn carpaccio salad with tomato, grapes, arugula,
and lime-basil gel

MAIN COURSE

Beef tenderloin with creamy violet potato purée and
morel-truffle sauce
or
Bilbao-style hake on a base of pumpkin and rosemary-
roasted tomatoes

DESSERTS

Apple ravioli filled with strawberry mousse and white
chocolate cream, served with strawberry sorbet

NOUGATS AND WAFERS

INCLUDED BEVERAGES

Water, soft drinks, Mastinell white and red wine D.O.
Penedès
Coffee and infusions

85€ (VAT INCL.)



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MENU Christmas

APPETIZERS

Squid ink croquette
Iberian ham with tomato bread
Mini rib taco with guacamole and pickled onion
Brioche filled with tuna tartare and kimchi mayonnaise

STARTER

Traditional Catalan “Escudella de Nadal” soup with
meatballs, pasta shells, and slow-cooked meats

MAIN COURSE (TO CHOOSE)

Catalan-style stuffed pularda with meat sauce, spinach, and
pine nuts
or
Turbot with baby vegetables and saffron–rosemary
sabayon

DESSERTS

Christmas log with cream ice cream

NOUGATS AND WAFERS

INCLUDED BEVERAGES

Water, soft drinks, Mastinell white and red wine D.O.
Penedès
Coffee and infusions
85€ (VAT INCL.)



MENU *Boxing Day*

APPETIZERS

Iberian ham with tomato bread
Crystal bread with roasted vegetables and anchovies
Beef cheek croquettes with thyme aioli

STARTER

Our roasted meat cannelloni with truffled béchamel sauce

MAIN COURSE (TO CHOOSE)

Beef tenderloin with potato mille-feuille and Pedro
Ximénez sauce
or
Line-caught hake on a base of sweet potato, confit
tomatoes, and baby vegetables

DESSERTS

Mango and mint semifreddo with white chocolate coating
and mango sorbet

NOUGATS AND WAFERS

INCLUDED BEVERAGES

Water, soft drinks, Mastinell white and red wine D.O.
Penedès
Coffee and infusions

85€ (VAT INCL.)



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MENU *New Year's Eve*

APPETIZER

Crystal bread with ham and tomato
Fresh oysters with ponzu sauce
Traditional stew croquette
Spoon of sea bass tiradito with strawberry
Mini cone of guacamole with cod brandade and salmon roe

MENU

Lobster salad with arugula, mango, and avocado
½ Turbot on a base of confit leek, baby carrots, and beurre blanc sauce
½ Beef tenderloin with truffled potato purée, foie, orzo risotto, and meat sauce

PRE-DESSERT

Strawberry tartare marinated in balsamic vinegar with chantilly cream

DESSERT

Chocolate bar with orange filling and cream ice cream

NOUGATS AND WAFERS

GRAPES

PETIT FOURS

INCLUDED BEVERAGES

Water, soft drinks, Mastinell white and red wine D.O. Penedès
Coffee and infusions

125€ (VAT INCL.)



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CHILDREN'S MENU *Christmas*

APPETIZER

Vegetable chips
Iberian ham with tomato coca bread
Homemade ham croquettes

STARTER

Roast meat cannelloni
or
Galets soup

MAIN COURSE

Olivia burger with French fries
or
Chicken fingers with French fries

DESSERT

Ice cream

DRINKS INCLUDED

Mineral water
Soft drinks

39 € (VAT INCL.)
(Up to 10 years old)

