

MENU

Christmas Eve

APPETIZERS

Welcome drink

Foie gras Chupa-Chup with strawberry glaze and hazelnut crunch

Maki rolls with roasted peppers, smoked eel and tobiko roe

Mini ham croquette

FIRST COURSE

Salad featuring tomatoes of various textures with shrimp,
mayonnaise and a honey mustard vinaigrette

SECOND COURSE

Beef tenderloin with sweet potato and truffle mille-feuille,
creamy porcini mushroom sauce, and demi-glace

or

Sea bass with creamy carrot and ginger purée, mint
and seaweed emulsion, and crispy nori

DESSERTS

Pistachio mille-feuille with pistachio pastry cream
and vanilla ice cream

NOUGAT AND WAFER ROLLS

DRINKS INCLUDED

Mineral water, soft drinks, white wine, red wine and Mastinell
cava (D.O. Penedès), coffee and herbal teas

85€ IVA INCL.

oliviaplaza | hotel

**** SUPERIOR



MENU

Christmas

APPETIZERS

Mushroom croquettes with “all I oli”
Iberian ham with tomato-rubbed bread
Mini brioche filled with fuet tartare
Tuna tartare marinated in citrus and marine plankton mayonnaise

FIRST COURSE

Christmas stew with pilota and galets and its “carn d’olla”

SECOND COURSE

Catalan-style stuffed pulara with meat sauce,
truffle mashed potatoes, and pine nuts
or
Sea bass with baby vegetables, creamy potato
and saffron purée, and trout roe

DESSERTS

Christmas logs with vanilla ice cream

NOUGAT AND WAFER ROLLS

DRINKS INCLUDED

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MENU

St. Stephen's Day

APPETIZERS

Iberian ham with tomato-rubbed bread
Toasted bread with roasted vegetables and anchovies
Ajoarriero cod croquettes with honey aioli

FIRST COURSE

Our roast beef cannelloni with truffle béchamel and onion crumble

SECOND COURSE

Beef tenderloin with sweet potato parmentier,
plums and mushroom sauce

or

Sea bass on a bed of creamy purple potatoes,
tomato confit and “suquet” sauce

DESSERTS

Lemon mousse with crispy meringue and honey ice cream

NOUGAT AND WAFER ROLLS

DRINKS INCLUDED

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MENU

New Year

Glass of cava infused with red berries

APPETIZERS

Crispbread with ham and tomato

Fresh oysters with tarragon-infused sherry vinegar and olive oil pearls

Ham croquette

Marinated tuna cubes with ponzu sauce

Mini guacamole cone with salmon tartare and salmon roe

MENU

½ a lobster salad with tomato carpaccio, arugula,
lobster roe mayonnaise and lemon foam

½ a sea bass with creamy purple carrot purée,
wakame seaweed, and “all cremat” sauce

½ a beef tenderloin with potato and truffle tartlet,
foie gras, hazelnut bisque and meat sauce

PRE-DESSERTS

Panna cotta de Bailey’s amb escuma de mango

DESSERT

Vanilla and coconut hemisphere with a strawberry center
and salted toffee ganache

NOUGAT AND WAFER ROLLS / GRAPES / PETIT FOURS

DRINKS INCLUDED

Mineral water, soft drinks, white wine, red wine and Mastinell
cava (D.O. Penedès), coffee and herbal teas

120€ IVA INCL.

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MENU

Vegetarian

APPETIZERS

Roasted eggplant croquettes with honey

Tomato tartare with tofu

Mini focaccia with tomatoes and roasted vegetables

FIRST COURSE

Zucchini cannelloni stuffed with wild mushrooms, served with a cream of boletus cream and fried basil

SECOND COURSE

Rice with mixed vegetables

DESSERT

Fruit in various textures

NOUGAT AND WAFER ROLLS

DRINKS INCLUDED

Mineral water, soft drinks, Mastinell white and red wine, coffee and herbal teas

85€ IVA INCL.

MENU

Children's

APPETIZERS

Ham croquette

Popcorn

Potato chips

FIRST COURSE

Galets soup

or

Spaghetti with Bolognese sauce

SECOND COURSE

Veal tenderloin escalope with French fries

or

Hake fingers with French fries

DESSERT

Ice cream

or

Brownie

or

Fruit salad

NOUGAT AND WAFER ROLLS

DRINKS INCLUDED

Water, soft drinks and juices

39€ IVA INCL.

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