



CHRISTMAS MENUS



CHRISTMAS MENU 1



Pomegranate and ham salad
with red berry vinaigrette

or

Warm Vichyssoise
with pistachio oil and Parmesan

CHOISE OF MAIN COURSE



Grilled hake fillet with orange,
prawn, and tarragon sauce

or

Chicken stuffed with foie gras
with fig and walnut sauce

DESSERTS



Three-chocolate cake
Wafers and nougat

Coffee or herbal tea

Celler: Marmellans wine D.O Catalunya
Mineral water, soft drink or beer



36,00 € VAT INCLUDED



CHRISTMAS MENUS



CHRISTMAS MENU 2



“Escudella” tapa with “galet and pilota”
and
Smoked sardine salad
with piquillo vinaigrette

CHOISE OF MAIN COURSE

Sea bream fillet with burnt garlic
soy and green asparagus
or
Candied Iberian secret
with mushrooms and truffle



DESSERTS



Nougat cake
Wafers and nougat

Coffee or herbal tea
Celler: Marmellans wine D.O Catalunya
Mineral water, soft drink or beer



40,00 € VAT INCLUDED



CHRISTMAS MENUS

CHRISTMAS MENU 3

“Escudella” tapa with “galet and pilota”
and



Bagel volcano with marinated avocado
and smoked salmon

CHOISE OF MAIN COURSE

Sea bass fillet with romesco suquet and
candied potato

or

Duck confit with sour apple sauce
and vegetables

DESSERTS



Semi-cold coconut, mango
and passion fruit

Wafers and nougat

Coffee or herbal tea

Celler: Marmellans wine D.O Catalunya

Mineral water, soft drink or beer

48,00 € VAT INCLUDED





CHRISTMAS MENUS



CHRISTMAS MENU 4

“Escudella” tapa with “galet and pilota”
and

Fresh pickled tuna salad
with sherry and ginger



CHOISE OF MAIN COURSE

Grilled salmon loin with wok of vegetables
and lemon spheres
or

Sweet veal and gratin with foie gras
reduction and Priorat



DESSERTS

Manchego cheese cake
Wafers and nougat accompanied
by a glass of cava



Coffee or herbal tea
Celler: Marmellans wine D.O Catalunya
Alsina & Sardà D. O Cava
Mineral water, soft drink or beer



50,00 € VAT INCLUDED



CHRISTMAS MENUS

CHRISTMAS MENU 5

TO SHARE



“Escudella” tapa with “galet and pilota”
Spoon of white shrimp tartar with lime
Lollipop of foie gras with red fruits
Iberian ham and coca bread with tomato
Crispy prawn with seaweed and teriyaki
Perol sausage ravioli and candied onion
Grilled scallop bitter orange jam

CHOISE OF MAIN COURSE

Loin of cod with membrillo muslin
or
Kid goat with smooth potato cream and
glazed baby onions



DESSERTS



Pistachio cake
Wafers and nougat accompanied
by a glass of cava

Coffee or herbal tea
Celler: Marmellans wine D.O Catalunya
Alsina & Sardà D. O Cava
Mineral water, soft drink or beer



60,00 € VAT INCLUDED



CHRISTMAS MENUS



CHRISTMAS MENU 6 COCKTAIL STYLE



COLD DISHES

Vegetable chips with flavored salts
Salmon and mascarpone trikini with avocado texture
White shrimp and lime tartare (served on a tasting spoon)
Foie gras lollipop with red berries
Toast with piquillo pepper and smoked sardine tartare
Iberian ham and “coca” bread with tomato
Assortment of artisanal cheeses
with nuts and quince paste

HOT DISHES

Cod fritters with romesco sauce
Andalusian-style calamari
Assorted croquettes:

Spinach and cheese
Roast meat
Crispy prawn with seaweed and teriyaki
Seared scallop with bitter orange jam
Lobster ravioli



DESSERTS



Assorted macarons
Wafers and nougat accompanied
by a glass of cava

Coffee or herbal tea
Cellar: Marmellans wine D.O Catalunya
Alsina & Sardà D. O Cava
Mineral water, soft drink or beer



64,00 € VAT INCLUDED



CHRISTMAS MENUS



WELCOME APPETIZER

Vegetable chips with flavored salts

Olive tasting: Gordal, cracked,
green, and Aragón varieties

Salmon and mascarpone sandwich with avocado texture

16,00 € VAT INCLUDED



GLASS OF CAVA

Glass of cava per person

Alsina & Sardà Brut Nature D. O. Cava

7,00 € VAT INCLUDED



OBSERVATIONS

Advance reservations are required for all menus.
You must specify your choice of meat or fish at least
72 hours prior to the service.

You must notify us of any allergies or intolerances at
least 72 hours prior to the service.

2-hour open bar supplement: €40 per person.
VAT included.