

Christmas Menu

2022



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CATALONIA

• HOTELS & RESORTS •



Christmas Eve Menu

Appetizer

(To share)

Iberian cured ham on coca bread with tomato
Salmon tartar toast with avocado and pine nuts + glass of champagne
Mini prawn and mango salad

Starter

Crayfish bisque flavoured with Armagnac

Main Course

(To be chosen in advance)

Monkfish fillet in suquet with potatoes and vegetables
o
Slow-cooked goatling shoulder, spring onions and potato gratin

Dessert

Lemon mango pie

Christmas Assortment

Nougat and wafers

Winery

Ederra verdejo
Ederra crianza
Cava Codorníu Reserva Extra Eco
Coffees and infusions
Water and soft drinks

60€ / PAX



Christmas Menu

Appetizer

(To share)

Iberian cured ham on coca bread with tomato
Salmon tartar toast with avocado and pine nuts + glass of cava
Mini prawn and mango salad

Starter

Escudella with Galets and pilota

Main Course

(To be chosen in advance)

Monkfish fillet in suquet with potatoes and vegetables
or
Duck confit in Port wine with plums and mushrooms

Dessert

Chocolate cream, dark chocolate mousse finished with Alpaco chocolate and sesame
with Alpaco chocolate bath and Cantonese sesame seeds

Christmas Assortment

Nougat and wafers

Winery

Ederra verdejo
Ederra crianza
Cava Codorníu Reserva Extra Eco
Coffees and infusions
Water and soft drinks

60€ / PAX



St Stephen's

Appetizer

(To share)

Iberian cured ham on coca bread with tomato
Toast of salmon tartar with avocado and pine nuts + glass of cava
Mini prawn and mango salad

Starter

Truffled roast beef cannelloni

Main Course

(To be chosen in advance)

Monkfish fillet in suquet with potatoes and vegetables
ó
Duck confit with Port wine

Dessert

Lemon mango pie

Christmas Assortment

Nougat and wafers

Winery

Ederra verdejo
Ederra crianza
Cava Codorníu Reserva Extra Eco
Coffees and infusions
Water and soft drinks

60€ / PAX



New Year's Eve

Welcome glass of cava

Appetizer

(To share)

Iberian ham on coca bread with tomato
Salmon tartare toast with avocado and pine nuts
Mini prawn and mango salad
Foie bonbon

Starter

Crayfish bisque flavoured with Armagnac

Main Course

(To be chosen in advance)

Monkfish fillet in suquet with potatoes and vegetables
ó
Slow-cooked goatling shoulder, spring onions and potato gratin

Dessert

Chocolate cream
Green lemon and vodka sorbet

Christmas Assortment

Nougat and wafers
Lucky grapes

Winery

Legaris Verdejo
Viña Pomal Crianza
Cava Codorníu Reserva Extra Eco
Coffees and infusions
Water and soft drinks
1 Gin Tonic or cocktail at the table

90€ / PAX



Menu Day 1 & Day 6

Appetizer

(To share)

Iberian cured ham on coca bread with tomato
Salmon tartar toast with avocado and pine nuts + glass of cava

Starter

Prawn, oak leaf, mango and pineapple salad

Main Course

(To be chosen in advance)

Monkfish fillet in suquet with potatoes and vegetables
o
Duck confit with port wine

Dessert

Lemon mango pie

Christmas Assortment

Nougat and wafers

Winery

Ederra verdejo
Ederra crianza
Cava Codorníu Reserva Extra Eco
Coffees and infusions
Water and soft drinks

60€ / PAX