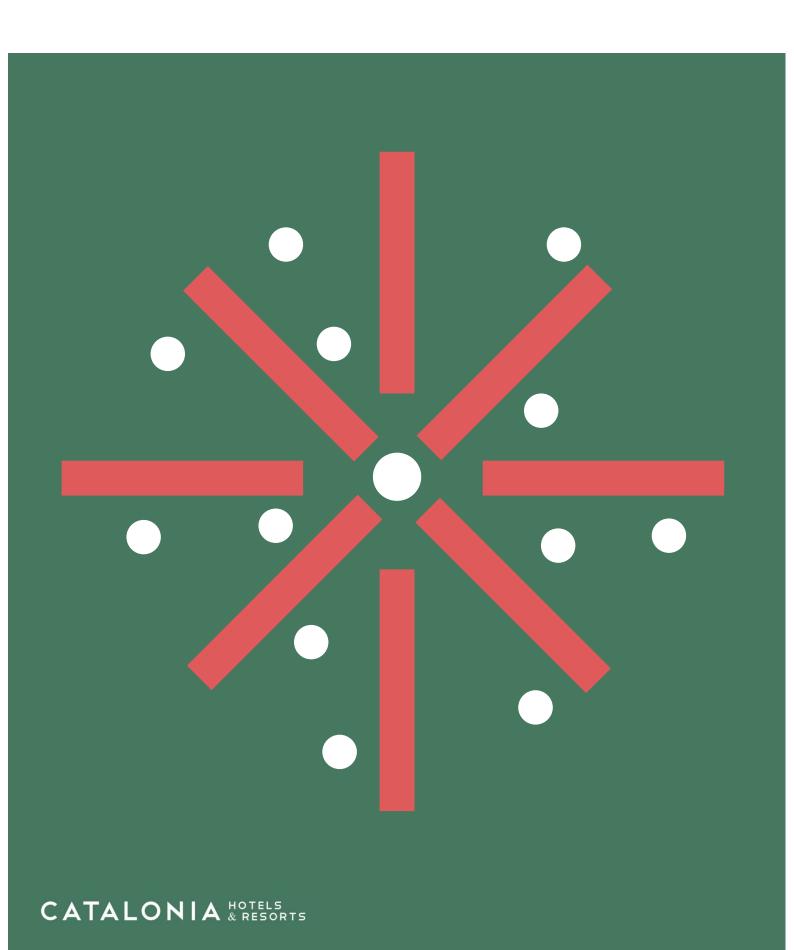
Christmas 2023



24th December Menu

Appetizer

Iberian Meat Assortment (Chorizo, Salchichón and Caña de Lomo)

First Course

Pumpkin Cream with Spanish Dried Meat

Main Course

Sirloin of Veal and "Rustic" Fries

Dessert

Chocolate Lover's with Mango Ice Cream

Assortment of Nougats

Drinks

Still and sparkling mineral water
Refreshments and beers
White Wine Raimat Castell Eco (D.O. Costers del Segre) Chardonnay
Red Wine Ederra Crianza (D.O. Ribera del Duero) Tempranillo
Cava Codorniu Cuvée original (D.O. Cava)
Coffee, decaffeinated coffee or infusions

New Year's Eve Dinner

Welcome Drink

Appetizer to share

Iberian Meat Assortment (Chorizo, Salchichón and Caña de Lomo)

King Prawn Russian Salad

Foie Micuit with Rose Petal Jam

Grilled Octopus with Boletus Cream and Potatoes Base

Duck Magret with Pumpkin Cream, Sprouts and Pine Nut Vinaigrette

First Course

Marinated Norwegian Salmon with Soya, Lime, Wasabi and Dill Tomato

Main Corse

Beef Tenderloin with grilled Parmesan Potatoes and Pedro Ximenez Sauce

Dessert

Gold roche
Assortment of Nougats

Drinks

Still and sparkling mineral water
Refreshments and beers
White Wine Raimat Castell Eco (D.O. Costers del Segre) Chardonnay
Red Wine Ederra Crianza (D.O. Ribera del Duero) Tempranillo
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