



Christmas 2024

Welcome Drink

Glass of Cava

4€

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Gilda with anchovy and manchego cheese

Iberian ham croquettes

12€

Premium Cellar

Verdejo Legaris White Wine D.O. Rueda

Viña Pomal Crianza Red Wine D.O. Rioja

Cava Anna de Codorniu Blanc de Blancs

9€

To add

Dried fruits 2,5€

Yucca chips 2€

Olives with Espinaler sauce 4€

Aged cheese tacos 3€

Parmesan lollipops with nuts and seeds 3€

Gujuelo ham with crystal bread from Folgueroles 15€

Andalusian-style coastal squid 6€

Foie micuit with raspberry jam 4,75€

Set menu. Same starter and main course for the whole group.

Menú Tibidabo

Starters to choose

Tomato salad with ham shavings, goat cheese, and red fruit vinaigrette
Escalivada timbale with crispy onion, tomato gelée and corn nut oil

Main courses to choose

Chicken thigh with millefeuille of vegetables and grilled potatoes
Supreme of bream à la Bilbao, sautéed vegetables, and creamy sweet potato

Dessert

Christmas dessert
Nougats and neulas (thin wafers)

Cellar

Mineral or sparkling water, coffee or tea
Ànec Mut red wine D.O. Penedés
Ànec Mut white wine D.O. Penedés
Cava Codorniu Cuvée Original

40€

Prices per person VAT included

Set menu. Same starter and main course for the whole group.

Menú Muntaner

Starters to choose

Marinated salmon with avocado cream, tender greens, and mango vinaigrette
Prawn salad with caramelized pineapple, mató cheese, and textures of red fruits

Main courses to choose

Tender beef loin with creamy sweet potato, red wine sauce, and boletus mushrooms
Cod loin with garlic scape mousseline and Catalan-style spinach

Dessert

Christmas dessert
Nougats and neulas (thin wafers)

Cellar

Mineral or sparkling water, coffee or tea
Ànec Mut red wine D.O. Penedés
Ànec Mut white wine D.O. Penedés
Cava Codorniu Cuvée Original

48€

Prices per person VAT included

Set menu. Same starter and main course for the whole group.

Menú 505

Starters to share

Cured Iberian ham
Thin-crust bread with tomato
Escalivada with goat cheese from Garrotxa
Prawn skewer with coral juice
Croquettes with mushroom and black garlic mayonnaise

Main courses to choose

Tender beef loin with creamy sweet potato, red wine sauce, and boletus mushrooms
Cod loin with garlic scape mousseline and Catalan-style spinach

Dessert

Christmas dessert
Nougats and neulas (thin wafers)

Cellar

Mineral or sparkling water, coffee or tea
Ànec Mut red wine D.O. Penedés
Ànec Mut white wine D.O. Penedés
Cava Codorniu Cuvée Original

60€

Prices per person VAT included

Set menu. Same starter and main course for the whole group.

CATALONIA

HOTELS & RESORTS

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