

A decorative graphic featuring a diagonal line that divides the background into two shades of green. Two overlapping circles are positioned on either side of the diagonal line, with each circle split by the line into two different shades of green.

Christmas 2024

Welcome Drink

Glass of Cava

4€

Welcome Drink Premiun

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€

Prices per person VAT included

Christmas Eve Menu

December 24th

Starters to share

Cured Iberian ham
Selection of national cheeses
Thin-crust bread with tomato
Salmon tartare with mango and pickles
Prawns with tartar sauce
Croquettes with chorizo, camembert cheese and honey

Main courses to choose

Beef loaf with boletus sauce, parmentier and crudités
Monkfish stew with prawns and mussels

Dessert

Christmas dessert
Nougats and neulas (thin wafers)

Cellar

Mineral or sparkling water, soft drinks, coffee or tea
La Charla White Wine D.O. Rueda
Ànec Mut Red Wine D.O. Penedés
Cava Codorniu Cuvée Original

65€

Prices per person VAT included

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

Chistmas Menu

December 25th

Starter

Traditional Catalan stew with assorted meats

Main courses to choose

Catalan-style stewed capon with dried fruits and muscat sauce

Monkfish stew with prawns and mussels

Dessert

Christmas dessert

Nougats and neulas (thin wafers)

Cellar

Mineral or sparkling water, soft drinks, coffee or tea

La Charla White Wine D.O. Rueda

Ànec Mut Red 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.

Sant Esteve Menú

December 26th

Starter

Layered escalivada with goat cheese cream, iberian ham shavings and fig jam
Prawn salad with mango gelée, lamb's lettuce and pickled vinaigrette

Main courses to choose

Cannelloni of free-range chicken with foie, truffled béchamel, and parmesan crystals

Monkfish stew with prawns and mussels

Dessert

Christmas dessert
Nougats and neulas (thin wafers)

Cellar

Mineral or sparkling water, soft drinks, coffee or tea
La Charla White Wine D.O. Rueda
Ànec Mut Red 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.

New Year Menu

January 1st

Starters to share

Cured Iberian ham
Selection of national cheeses
Thin-crust bread with tomato
Salmon tartare with mango and pickles
Prawns with tartar sauce
Croquettes with chorizo, camembert cheese and honey

Main courses to choose

Catalan-style stewed capon with dried fruits and muscat sauce
Salmon supreme with coconut and curry, grilled endive, and avocado

Dessert

Christmas dessert
Nougats and neulas (thin wafers)

Cellar

Mineral or sparkling water, soft drinks, coffee or tea
La Charla White Wine D.O. Rueda
Ànec Mut Red 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.

Three Kings menu

January 6th

Starter

Layered escalivada with goat cheese cream, iberian ham shavings and fig jam
Prawn salad with mango gelée, lamb's lettuce and pickled vinaigrette

Main courses to choose

Cannelloni of free-range chicken with foie, truffled béchamel, and parmesan crystals

Monkfish stew with prawns and mussels

Dessert

Christmas dessert
Nougats and neulas (thin wafers)

Cellar

Mineral or sparkling water, soft drinks, coffee or tea
La Charla White Wine D.O. Rueda
Ànec Mut Red 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

Catalonia Barcelona 505
93 212 80 12
Barcelona505@cataloniahotels.com
cataloniahotels.com