

*Christmas
2025*

Christmas Eve Menu

December 24th

Pica Pica

A glass of Brut cava

Salmon, avocado and pine nut spoons

Iberian ham in Coca bread with tomato

Assortment of cheeses with jams and nuts

Main course to choose

Turbot supreme à la meunière with citrus and vegetable

or

Lamb ribs with potato gratin

Dessert and nougats

Sponge cake with cocoa, cherry compote, vanilla mousse and chocolate shavings

Nougats and pipe-shaped wafers

Cellar

La Locomotora verdejo D.O. Rueda White wine

Viña Pomal 500 crianza D.O.C. Rioja Red wine

Cava Codorniu Brut Nature

Coffee and infusions

65€

VAT Included

Christmas Menu

December 25th

Aperitif

A glass of Brut cava
Salmon, avocado and pine nut spoons
Iberian ham in Coca bread with tomato
Assortment of cheeses with jams and nuts

Starters to choose

The traditional soup with Galets pasta and Pilota meatball
or
Foie micuit with apple compote and rum

Main course to choose

Turbot supreme à la meunière with citrus and vegetable
Duck confit with Port sauce
Iberian pork cheeks cooked at low temperature with Pedro Ximénez sauce

Dessert and nougats

Sponge cake with cocoa, cherry compote, vanilla mousse and chocolate shavings
Nougats and pipe-shaped wafers

Cellar

La Locomotora verdejo D.O. Rueda White wine
Viña Pomal 500 crianza D.O.C. Rioja Red wine
Cava Codorniu Brut Nature
Coffee and infusions

75€

VAT Included

New Year's Eve Buffet

December 31st

Let the celebration begin

Iberian ham / Iberian chorizo / Iberian salchichón / Cured beef from León region

Smoked salmon and cod

Assorted national cheeses with walnuts and grapes

Toast selection and "cristal" bread

Grilled foie with red berries and caramelized onion

Salmon tartare with avocado emulsion and pine nuts

From the sea and the garden

Bolied prawns with mayonnaise and cocktail sauce

Oysters

Cod and Orange salad with vermouth vinaigrette

Spinach salad with candied pear, goat cheese and caramelized seeds

Crayfish creamy soup with Armagnac

Star Dishes

Pork cheeks in Pedro Ximenes sauce

Grilled beef tenderloin

Hake from the Basque coast in cava sauce

Grilled sea bass

Potato "mille-feuille" / Vegetable panaché / Roasted pepper

Sweet Finale

Sponge cake with cocoa, cherry compote, vanilla mousse and chocolate shavings

Mini lemon pie

Assorted fresh fruit

Nougats and pipe-shaped wafers

Traditional Lucky grapes and party bag

Cellar

La Locomotora Verdejo D.O. Rueda White wine

Vinya Pomal 500 Crianza D.O.C. Rioja Red wine

La Vicalanda Reserva 2015 D.O.C. Rioja Red wine

Cava Codorniu Brut Nature

Coffee and infusions

A glass of Gin and tonic, long drink or Scotch whisky at the table

120€

VAT Included

New Year Menu

January 1st

Aperitif

A glass of Brut cava

Iberian ham tapa

Spoonful of foie micuit with apple and rum

Cheese assortment: Manchego, Brie, Mahón and Tetilla with their jams

Starters to choose

Salmon and avocado tartar with pine nuts

or

Crayfish creamy soup with Armangac

Main course to choose

Turbot supreme à la meunière with citrus and vegetable

or

Meatballs stewed with foie and artichokes

Dessert and nougats

Sponge cake with cocoa, cherry compote, vanilla mousse and chocolate shavings

Nougats and pipe-shaped wafers

Cellar

La Locomotora verdejo D.O. Rueda White wine

Viña Pomal 500 crianza D.O.C. Rioja Red wine

Cava Codorniu Brut Nature

Coffee and infusions

75€

VAT Included

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