

*Christmas
2025*

Appetizer 1

Glass of Cava Brut Nature Cuvee Original Eco Codorniu D.O. Cava

Cone of Iberian ham with breadsticks

Brioche sandwich with anchovy from L'Escala, smoked butter and tomato tartare

Stewed meat croquette with truffled mayonnaise

13€/persona

Appetizer 2

Glass of Cava Brut Nature Cuvee Original Eco Codorniu D.O. Cava

Cone of Iberian ham with breadsticks

Organic beef Steak Tartare with meat emulsion on a crispy sheet of pastry

Cod brandade with cream of Sobrassada (red sausage), honey, lime and toasted almond

Stewed meat croquette with truffled mayonnaise

17€/persona

Christmas Menu 1

First course to choose

Tender sprouts salad with duck ham, grilled pumpkin cubes, walnuts and candied tomato vinaigrette

Puff pastry tart with candied leeks, Romesco sauce, prawns and lime zest

Chicken cannelloni with prunes, traditional bechamel, roast meat reduction and cured cheese tile

Main course to choose

Grilled sea bass with candied leek, clams in white wine sauce, smoked paprika emulsion and toasted and sliced almonds

Iberian pork tenderloin with sweet wine sauce and potato and apple millefeuille

Stewed beef cheek inot, crispy mushrooms and roasted potato medallions with Mediterranean herbs

Dessert

Cocoa sponge cake, cherry compote, vanilla mousse and chocolate shavings

Artisanal turrones

Cellar

Minerales water

Soft drinks & Beers

White Wine Blanc Ànec Mut D.O. Penedès

Red Wine Ànec Mut D.O. Penedès

Copa Cava Brut Blanco Cuvee Original Eco Codorniu D.O. Cava

Coffees and infusions

53€

VAT Included

***Closed menu. Single first and main course for all diners
(allergies and vegans separately)**

Christmas Menu 2

First course to choose

Tender sprouts salad with grilled scallops, cured Iberian bacon, roasted tomatoes and caramelized sesame vinaigrette

Pasta stuffed with chanterelle mushrooms and cheese with a soft bechamel and walnuts sautéed with Mediterranean herbs

Candied artichoke on a bed of chestnut cream, rosemary crumble and La Garrotxa cheese

Main course to choose

Traditional monkfish stew with squid, clams, mussels and Catalan picada

Chicken Surf and Turf stuffed with prawns and spinach, served with a light seafood sauce, asparagus and grilled prawn

Lamb medallions roasted at low temperature with reduction of its juice with truffled potato gratin and mini carrots sautéed with aromatic herbs butter

Dessert

Cocoa sponge cake, cherry compote, vanilla mousse and chocolate shavings

Artisanal turrone

Cellar

Minerales water

Soft drinks & Beers

White Wine Blanc Ànec Mut D.O. Penedès

Red Wine Ànec Mut D.O. Penedès

Copa Cava Brut Blanco Cuvee Original Eco Codorniu D.O. Cava

Coffees and infusions

63€

VAT Included

***Closed menu. Single first and main course for all diners
(allergies and vegans separately)**

Christmas "Pica Pica" Menu

Starters to share

Cone of Iberian ham with breadsticks

Brioche sandwich with anchovy from L'Escala, smoked butter and tomato tartare

Organic beef Steak Tartare with meat emulsion on a crispy sheet of pastry

Foie mousse with almonds and fig jam

Homemade cod fritter with honey "all i oli"

Main course to choose

Grilled turbot on a bed of roasted pumpkin sauce, clams and capers

Grilled beef tenderloin with truffled potato parmentier and crispy mushrooms

Dessert

Cocoa sponge cake, cherry compote, vanilla mousse, and chocolate shavings

Artisanal turrone

Cellar

Minerales water

Soft drinks & Beers

White Wine Blanc Ànec Mut D.O. Penedès

Red Wine Ànec Mut D.O. Penedès

Copa Cava Brut Blanco Cuvee Original Eco Codorniu D.O. Cava

Coffees and infusions

73€

VAT Included

***Closed menu. Single main course for all diners
(allergies and vegans separately)**

Enhance your experience with our premium cellar

IZADI CRIANZA D.O.CA. RIOJA TINTO

FENOMENAL D.O. RUEDA BLANCO

ARS COLLECTA BLANC DE BLANCS D.O. CAVA

6€/person

Open Bar

1 ticket

15€/person

1 hour open bar

17€/person

2 hour open bar

27€/person

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