



# Christmas 2024

# Welcome

Glass of Rimat Brut Nature Eco Cava

*4€/person*

Open bar Wine, Beer, Soft Drinks

*12€/person/1h*

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## Appetizer 1

Iberian ham cone accompanied by breadsticks.  
Croquette of stew meat and truffle.  
Homemade cod fritters with lime zest.

*12€/person*

## Appetizer 2

Iberian ham cone accompanied by breadsticks.  
Tartlet of L'Escala anchovy mousse with La Garrotxa goat cheese and romesco.  
Brioche filled with prawns, lime, and cocktail sauce.  
Croquette of stew meat and truffle.

*16€/person*

# Christmas Menu 1

## Starter to choose

Salad of young shoots with diced roasted pumpkin, walnuts, crispy oyster mushrooms, and pomegranate vinaigrette.

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Pasta filled with asparagus and fresh cheese cream with sauce of confit tomatoes, cured pancetta, and tender garlic.

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Puff pastry with a quenelle of cod brandade, creamy roasted red pepper, olive tapenade, and crispy kale.

## Main course to choose

Supreme of corvina on a bed of "patatas panaderas," grilled shrimp, and a light seafood sauce.

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Tender beef cheeks with seasonal mushrooms and crispy sweet potato medallions with Mediterranean herbs.

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Duck confit with a bouquet of grilled vegetables and sweet orange wine sauce.

## Dessert

Christmas dessert  
Artisan nougat

## Cellar

Mineral Waters  
White Wine Ànec Mut  
Red Wine Ànec Mut  
Cava Raimat Brut Nature Eco  
Selection of coffees and teas

50€ (VAT included)

\*Closed menu. Only one starter and one main course for the whole group.  
(Allergies and vegans separately)

# Christmas Menu 2

## Starter to choose

Salad of young shoots with scallops and Iberian bacon, seasonal tomatoes, candied sesame, and citrus vinaigrette.

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Grilled roasted beef carpaccio on a crispy base with capers, orange segments, and meat emulsion.

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Caneloni with chicken and prunes, hazelnut béchamel, and crispy cheese.

## Main course to choose

Monkfish stew with baby squid and mussels, accompanied by a traditional Catalan picada (a mixture of garlic, nuts, and herbs).

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Tender lamb with fried parsnips, crispy kale, and spiced pumpkin jam.

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Grilled beef entrecôte with crispy potato medallions and grilled asparagus.

## Dessert

Christmas dessert  
Artisan nougat

## Cellar

Mineral Waters  
White Wine Ànec Mut  
Red Wine Ànec Mut  
Cava Raimat Brut Nature Eco  
Selection of coffees and teas

60€ (VAT included)

\*Closed menu. Only one starter and one main course for the whole group.  
(Allergies and vegans separately)

# Christmas Menu 3

## Starters

Iberian ham cone accompanied by breadsticks.

Small boat of La Garrotxa cheese, quince paste, and anchovy.

Brioche with steak tartare and meat emulsion.

Prawn and chanterelle croquette.

Mini cannelloni with truffled chicken and toasted pine nuts.

## Main course to choose

Turbot on a bed of grilled leeks, sautéed peas with mint, and smoked paprika oil.

Grilled beef tenderloin with a bouquet of vegetables, potato gratin, and sweet wine sauce.

## Dessert

Christmas dessert  
Artisan nougat

## Cellar

Mineral Waters  
White Wine Ànec Mut  
Red Wine Ànec Mut  
Cava Raimat Brut Nature Eco  
Selection of coffees and teas

69€ (VAT included)

\*Closed menu. Only one starter and one main course for the whole group.  
(Allergies and vegans separately)

# Various

## Barra Libre Liquor

*15€/person/1h*

*25€/person/2h*

## 1 consumption

*15€/ticket*

# Extra services

DJ

From 450€/2h

Close-up magic

Comedian

Singer

Photo booth

Decoration

Under budget.

# CATALONIA

HOTELS & RESORTS

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