



Christmas 2024

Menú 1

To share

Assortment of Iberian Meat
Avocado and prawn tartar with basil salmorejo
Meat croquettes with hummus
Pork cheek risotto with truffle oil
Caramelized goat cheese salad, mango and pistachio vinaigrette

Main course to choose

Pork tenderloin with boletus sauce and potatoe gratin
Or
Tempura sea bass with vegetables sautéed in soy sauce

Dessert

Chocolate textures

Cellar

Mineral water, soft drinks, beer
Legaris D.O. Rueda verdejo | Viña pomal 500 reserva D.O.C. Rioja red wine
Codorníu Cuvee Brut cava
Coffee and infusions

50€ (VAT included)

Menú 2

To share

Assortment of Iberian Meat
Avocado and prawn tartar with basil salmorejo
Meat croquettes with hummus
Pork cheek risotto with truffle oil
Caramelized goat cheese salad, mango and pistaccio vinaigrette

Main course to choose

Mountain beef sirloin steak and rosemary potatoes
Or
Norwegian salmon, wild asparagus and Dijon sauce

Dessert

Chocolate textures

Cellar

Mineral water, soft drinks, beer
Legaris D.O. Rueda verdejo | Viña pomal 500 reserva D.O.C. Rioja red wine
Codorníu Cuvee Brut cava
Coffee and infusions

60€ (VAT included)

Menú 3

To share

Assortment of Iberian Meat
Avocado and prawn tartar with basil salmorejo
Meat croquettes with hummus
Pork cheek risotto with truffle oil
Caramelized goat cheese salad, mango and pistaccio vinaigrette

Main course to choose

Iberian pork with roasted pumpkin and Pedro Ximénex sauce
Or
Red tuna, wasabi mayonnaise and tomato concasee

Dessert

Chocolate textures

Cellar

Mineral water, soft drinks, beer
Legaris D.O. Rueda verdejo | Viña pomal 500 reserva D.O.C. Rioja red wine
Codorníu Cuvee Brut cava
Coffee and infusions

65€ (VAT included)

CATALONIA

HOTELS & RESORTS

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