

Christmas
2025

Christmas Eve Menu

December 24th

Aperitif

Iberian salchichón tartare on raisin and walnut toast with chive shavings

Starter

Mango gazpacho with marinated tuna and avocado cream

Fish

Salmon supreme with a coconut crust on a citrus faux hollandaise

accompanied by green asparagus from Huétor Tájar

Meat

Low-temperature cooked pork shoulder in its juice, pumpkin purée

and sautéed wild mushrooms

Dessert

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

Nougat assortment

Cellar

La Locomotora verdejo D.O. Rueda White wine

Viña Pomal 500 D.O.C. Rioja Red Wine

Codorniu Non Plus Ultra

Coffee and infusions

79€

VAT Included

Christmas Menu

December 25th

Aperitif

Foie bonbon and caramelized almond crocanti

Starters

Leek, potato, pear, and saffron cream with shavings of Alpujarra cheese and croutons

Fish

Grilled meagre, sautéed vegetables with soy and beet sprouts

Meat

Tender veal in red wine and quince sauce on potato waffles

Dessert

Cocoa sponge cake, cherry compote, vanilla mousse with chocolate shavings and raspberry crumble

Nougat assortment

Cellar

La Locomotora verdejo D.O. Rueda White wine

Viña Pomal 500 D.O.C. Rioja Red Wine

Codorniu Cuvée Non Plus Ultra

Coffee and infusions

59€

VAT Included

New Year's Eve Menu

December 31st

Aperitif

Duck pâté bar on dried fruit toast with blueberry compote

Starter

Cod carpaccio, orange vinaigrette, black olives and olive oil spheres

Fish

Sea bass with herb emulsion, pumpkin cream and beet sprouts

Meat

Low-temperature cooked Iberian pork shoulder, mushroom sauce, truffle parmentier and petals

Meat

Three-texture chocolate bonbon with nougat ice cream and pistachio crumble

Nougat assortment

Lucky grapes

Cellar

La Locomotora verdejo D.O. Rueda White wine

Viña Pomal 500 D.O.C. Rioja Red Wine

Codorniu Non Plus Ultra

Coffee and infusions

99€

VAT Included

New Year Menu

January 1st

Aperitif

Foie bonbon and caramelized almond crocanti

Starters

Leek, potato, pear, and saffron cream with shavings of Alpujarra cheese and croutons

Fish

Grilled meagre, sautéed vegetables with soy and beet sprouts

Meat

Tender veal in red wine and quince sauce on potato waffles

Dessert

Cocoa sponge cake, cherry compote, vanilla mousse with chocolate shavings and raspberry crumble

Nougat assortment

Cellar

La Locomotora verdejo D.O. Rueda White wine

Viña Pomal 500 D.O.C. Rioja Red Wine

Codorniu Cuvée Non Plus Ultra

Coffee and infusions

59€

VAT Included

Epiphany Menu

January 6th

Aperitif

Foie bonbon and caramelized almond crocanti

Starters

Leek, potato, pear, and saffron cream with shavings of Alpujarra cheese and croutons

Fish

Grilled meagre, sautéed vegetables with soy and beet sprouts

Meat

Tender veal in red wine and quince sauce on potato waffles

Dessert

Cocoa sponge cake, cherry compote, vanilla mousse with chocolate shavings and raspberry crumble

Nougat assortment

Cellar

La Locomotora verdejo D.O. Rueda White wine

Viña Pomal 500 D.O.C. Rioja Red Wine

Codorniu Cuvée Non Plus Ultra

Coffee and infusions

59€

VAT Included

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