

A decorative graphic featuring a diagonal line that divides the background into two shades of green. Two overlapping circles are positioned on either side of the diagonal line, with each circle split by the line into two different shades of green.

Christmas 2024

Christmas Eve Menu

December 24th

Aperitif

cod brandade toast with tomato confit
and
Chicken and mushroom cannelloni with truffle sauce and chive shavings

Starter

Sea bass, shrimp gazpachuelo and confit potatoes

Main course

Low temperature Iberian cured pork shoulder, licorice sauce
and roasted pumpkin purée

Dessert

Chocolate textures on coconut soil, mango
and passion fruit coulis

Cellar

Mineral wáter, beer and soft drinks
Legaris D.O. Rueda white wine
Edarra D.O. Rioja red wine
Codorniu Cuvée brut cava
Coffee and infusions

69€ (VAT included)

Christmas Menu

December 25th

Aperitif

foie bonbon with caramelized almonds
and
pumpkin and zucchini cream with crispy goat cheese and EVOO

Starter

Hake with sobrassada, leek confit, caper vinaigrette
and mustard grains

Main course

Veal cheeks with mozarabic sauce over cous-cous

Dessert

Chocolate textures on coconut soil, mango
and passion fruit coulis

Cellar

Mineral wáter, beer and soft drinks
Legaris D.O. Rueda white wine
Edarra D.O. Rioja red wine
Codorniu Cuvée brut cava
Coffee and infusions

49€ (VAT included)

New Year's Eve Menu

December 31th

Aperitif

chicken and baked apple pâté with port jelly served with olivada and raisins and walnuts toasts
and
shrimp, salicornia and habanero chili carpaccio

Starter

Turbot Meunier, glazed spring onions and
roasted wild asparagus

Main course

suckling pig confit with quince chutney and apple compote

Dessert

chocolate velvet, red fruit coulis and white
chocolate rocks

Cellar

Mineral wáter, beer and soft drinks
Legaris D.O. Rueda white wine
Edarra D.O. Rioja red wine
Codorniu Cuvée brut cava
Coffee and infusions

89€ (VAT included)

*Included the traditional Lucky grapes and a party bag.

New Year Menu

January 1st

Aperitif

foie bonbon with caramelized almonds
and
pumpkin and zucchini cream with crispy goat cheese and EVOO

Starter

Hake with sobrassada, leek confit, caper vinaigrette
and mustard grains

Main course

Veal cheeks with mozarabic sauce over cous-cous

Dessert

Chocolate textures on coconut soil, mango
and passion fruit coulis

Cellar

Mineral wáter, beer and soft drinks
Legaris D.O. Rueda white wine
Edarra D.O. Rioja red wine
Codorniu Cuvée brut cava
Coffee and infusions

49€ (VAT included)

Three Kings day Menú

January 6th

Aperitif

foie bonbon with caramelized almonds
and
pumpkin and zucchini cream with crispy goat cheese and EVOO

Starter

Hake with sobrassada, leek confit, caper vinaigrette
and mustard grains

Main course

Veal cheeks with mozarabic sauce over cous-cous

Dessert

Chocolate textures on coconut soil, mango
and passion fruit coulis

Cellar

Mineral wáter, beer and soft drinks
Legaris D.O. Rueda white wine
Edarra D.O. Rioja red wine
Codorniu Cuvée brut cava
Coffee and infusions

49€ (VAT included)

CATALONIA

HOTELS & RESORTS

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