

The background is a solid red color with a diagonal line running from the bottom-left to the top-right. Two large, overlapping circles are positioned on either side of the diagonal line. The top-right circle is partially cut off by the top edge of the frame, and the bottom-left circle is partially cut off by the bottom edge. The text 'Christmas 2024' is centered in the white space between the diagonal line and the circles.

Christmas 2024

Menu 1

Aperitif

salmon, avocado and tartar sauce roll

Starter

Mediterranean salad with products from Granada's orchard, goat cheese
And raisin and walnut vinaigrette

Main course

chicken churrasco with chimichurri, braised vegetables
and duchess potatoes

Dessert

Cheescake strawberry compote on cookie

Cellar

Mineral wáter, beer, soft drinks
Castillo de Monjardín D.O. Navarra white wine
Ederra D.O. Rioja red wine
Codorniu Cuvee Brut cava
Coffee and infusions

35 € (VAT included)

Menu 2

Aperitif

Warm brie cheese salad with crudités, croutons and balsamic vinaigrette
with Modena vinaigrette

Starter

Sea bass stuffed with vegetables and seafood sauce

Main course

Pork cheeks in red wine and quince jelly with rosemary
roasted potatoes

Dessert

chocolate coulant with vanilla ice cream

Cellar

Mineral wáter, beer, soft drinks
Castillo de Monjardín D.O. Navarra white wine
Ederra D.O. Rioja red wine
Codorniu Cuvee Brut cava
Coffee and infusions

43 € (VAT included)

Menu 3

Aperitif

Foie gras bonbon and almond crocanti

Starter

Sea bass stuffed with vegetables and seafood sauce

Main course

Veal entrecote with potato au gratin with roquefort
and walnut sauce

Dessert

Brownie with Bulgarian yogurt ice cream

Cellar

Mineral wáter, beer, soft drinks
Castillo de Monjardín D.O. Navarra white wine
Ederra D.O. Rioja red wine
Codorniu Cuvee Brut cava
Coffee and infusions

48 € (VAT included)

Menu 4

Aperitif

salmorejo of payoyo cheese, tomato compote
and crunchy sesame seeds

Starter

salmon with citrus vinaigrette on a quinoa and beet salad

Main course

Low temperature Iberian pork with sautéed vegetables
and stewed potatoes

Dessert

mango and passion fruit semifreddo over carob

Cellar

Mineral wáter, beer, soft drinks
Legaris D.O Rueda white wine
Viña Pomal D.O. Rioja red wine
Codorniu Cuvee Brut cava
Coffee and infusions

52 € (VAT included)

Menu 5

Aperitif

Shrimp carpaccio, habanero bell pepper and salicornia

Starter

Grilled sea bass with lemonade potatoes

Main course

Beef tenderloin from Guadarrama in boletus sauce
and glazed vegetables

Dessert

Chocolate ingot with pistachio and physalis ice cream

Cellar

Mineral wáter, beer, soft drinks
Legaris D.O Rueda white wine
Viña Pomal D.O. Rioja red wine
Codorniu Cuvee Brut cava
Coffee and infusions

58 € (VAT included)

CATALONIA

HOTELS & RESORTS

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