

The background features a diagonal line from the top-left to the bottom-right, dividing the space into two shades of green. Two large, overlapping circles are positioned on either side of the diagonal, each split by the diagonal line.

Navidad 2024

Christmas Eve Menu

24 de diciembre

Pica Pica

Welcome glass of Brut cava
Spoons of salmon, avocado, and pine nuts
Iberian ham on coca bread with tomato
Cheese assortment with jams and nuts

Main course to choose

Meunière-style turbot fillet with citrus and vegetables
Marinated Iberian pork secret with gratin potatoes

Dessert and nougat

Chocolate delight in six textures
Nougat and wafers

Cellar

Aguas minerales
Vino blanco La Soplaitas D.O. Cazalla de la Sierra | Vino tinto Izadi D.O.C. Rioja
Cava Codorniu Brut Nature
Cafés e infusiones

65€ (IVA incluido)

Closed menu. Single starter and main course for the whole group..

Christmas Day Menu

25 de diciembre

Appetizer

Welcome glass of Brut cava
Spoons of salmon, avocado, and pine nuts
Iberian ham on coca bread with tomato
Cheese assortment with jams and nuts

Starter to choose

Galets soup with meatball
Foie mi-cuit with apple compote and rum

Main course to choose

Meunière-style turbot fillet with citrus and vegetables
Duck confit with Porto sauce
Slow-cooked Iberian pork cheeks with Pedro Ximénez sauce

Dessert and nougat

Chocolate delight in six textures
Nougat and wafers

Cellar

Mineral Waters
White wine La Soplaitas D.O. Cazalla de la Sierra |
Red wine Izadi D.O.C. Rioja
Cava Codorniu Brut Nature
Coffees and infusions

70€ (IVA incluido)

*Menú cerrado. Único primero y segundo para todo el grupo.

New Year's Eve Menu

31 de diciembre

Aperitivo

Welcome glass of Brut cava
Iberian ham and coca bread with tomato
Foie mi-cuit with apple and rum sauce
Spoons of salmon tartare with avocado and pine nuts

Tasting

Scampi bisque flavored with Armagnac
Salmon with teriyaki sauce and vegetables
Duck confit with prunes
Lemon sorbet
Chocolate delight in six textures
Nougat and wafers

Cellar

White wine Raimat Castello ECO D.O. Costers del Segre
Red wine Viña Pomal 500 Crianza D.O.C. Rioja
Cava Codorniu Non Plus Ultra
Coffees and infusions
One glass of gin and tonic, cocktail, or Scotch whisky at the table

120€ (IVA incluido)

*Incluye uvas de la suerte y bolsa de cotillón.

New Year's Day Menu

1 de enero

Appetizer

Welcome glass of Brut cava
Iberian ham montadito
Spoon of foie mi-cuit with apple and rum
Cheese board: Manchego, Brie, Mahón, and Tetilla with jams

Starter to choose

Salmon tartare, avocado, and pine nuts
Scampi bisque with Armagnac

Main course to choose

Stewed meatballs with foie and artichoke
Meunière-style turbot fillet with citrus and vegetables

Dessert and nougat

Chocolate delight in six textures
Nougat and wafers

Cellar

Mineral waters
White wine Raimat Castell ECO D.O. Costers del Segre
Red wine Viña Pomal 500 Crianza D.O.C. Rioja
Cava Codorniu Non Plus Ultra
Coffees and infusions

70€ (IVA incluido)

*Menú cerrado. Único segundo para todo el grupo.

CATALONIA

HOTELS & RESORTS

Catalonia Híspalis

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