# Christmas 2024



Catalonia Las Cortes

Christmas Eve Menu

December 24th

## Pica Pica

A glass of Brut cava Salmon, avocado and pine nut spoons Iberian ham in Coca bread with tomato Assortment of cheeses with jams and nuts

## Main course to choose

Turbot supreme à la meunière with citrus and vegetable Marinated Iberian pork with potato gratin

## Dessert and nougats

Chocolate delight in six textures Nougats and pipe-shaped wafers

# Cellar

Mineral water La Charla D.O. Rueda White wine | Ederra D.O.C. Rioja red wine Codorniu Cuvee Brut cava Coffee and infusions

#### 65€ (VAT included)

\*Set menu. Same starter and main course for the whole group.

New Year's Eve Menu

## December 31st

# Aperitif

A glass of Brut cava Ceviche

# Starter

Caramelized grilled foie, matcha tea "sobao" and honey crunch

# Main courses

Roasted monkfish with vegetables, pickled foam and lime caviar

Suckling pig ingot with candied sweet potato and citrus sauce.

# Dessert and nougats

Textures of chocolate, toffee, raspberry crumble and vanilla ice cream Nougat and wafers

# Cellar

Mineral water Raimat Castell ECO D.O. Costers del Segre white wine Viña Pomal 500 crianza D.O.C. Rioja red wine Codorniu Espumoso Ars Collecta cava Coffee and infusions

## 160€ (VAT included)

\*Included the traditional Lucky grapes and a small bottle of Cava.



Catalonia Las Cortes 91 389 60 51 lascortes@cataloniahotels.com cataloniahotels.com