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