CATALONIA HOTELS & RESORTS

Catalonia Magdalenes

Abistmas 2025

Groups Menu A

A glass of brut cava

Coca bread with olive oil and tomato
Toast of foie mi-cuit with quince jam
Cooked croquette

Cor the bou" tomato and tuna bellly with avocado vinaigrette

Baked sea bass with sliced vegetables

Main course

Desserts and nougats

Sponge cake with cocoa, cherry compote, vanilla mousse and chocolate shavings
Nougats and pipe-shaped wafers

Fenomenal Verdejo D.O. Rueda White wine

Izadi Crianza D.O.C. Rioja Red Wine

Codorniu Cuvée Brut Cava

Coffee and infusions

55€

VAT Included

Groups Menu B

A glass of brut cava

Japas to share

Spoonful of salmon, avocado and pine nuts
Iberian ham with coca bread and tomato
Assortment of cheeses with jam and nuts
Stew Croquettes
Crispy shrimp

Main course to choose

Sea Bass fish and sliced vegetables in saffron sauce

or

Grilled veal entrecot with baked potatoes and red wine sauce

Desserts and nougats

Sponge cake with cocoa, cherry compote, vanilla mousse and chocolate shavings
Nougats and pipe-shaped wafers

Fenomenal Verdejo D.O. Rueda White wine

Izadi Crianza D.O.C. Rioja Red Wine

Codorniu Cuvée Brut Cava

Coffee and infusions

65€

VAT Included

Catalonia Magdalenes magdalenes@cataloniahotels.com 93 481 35 17 cataloniahotels.com