

Christmas
2025

Christmas Menu

December 25th

Aperitif

A glass of brut cava
Spoon of salmon, avocado and pine nut spoons
Iberian ham in Coca bread with tomato

Starters

The traditional soup with Galets pasta and Pilota meatball

Main course

Iberian pork cheeks cooked at low temperature with Pedro Ximénez sauce

Dessert and nougats

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

Cellar

Fenomenal D.O. Verdejo White wine
Izadi Crianza. Rioja Red Wine
Codorniu Cuvée Brut Cava
Coffee and infusions

75€

VAT Included

Sant Esteve Menu

December 26th

Aperitif

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

Starters

Roasted cannellonis with truffled bechamel sauce

Main course to choose

Baked Sea bass with julianned vegetables
or
Stewed meatballs with artichoke and foie

Dessert and nougats

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

Cellar

Fenomenal D.O. Verdejo White wine
Izadi Crianza. Rioja Red Wine
Codorniu Cuvée Brut Cava
Coffee and infusions

75€

VAT Included

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