

*Christmas
2025*

Christmas Eve Menu

December 24th

Starters

Velvety Pumpkin puree

Octopus salad with arugula and pepper vinagrette

Scallops...

Main course to choose

Christmas Eve codfish, with boiled egg, potatoes and vegetables

or

Iberian Pork “secreto” with roasted potatoes, sautéed turnip greens, and meat sauce

Dessert buffet

“Rabanadas”, Custard, “Bolo-Rei”, “Aletria”, “Pão-de-ló”, seasonal fruit, “Fios de ovos”

Cellar

White wine Lacrau, Douro

Red wine Rapozinha, Alentejo

Glass of Port wine L.B.V.

Mineral water

Coffee and infusions

65€

VAT Included

Christmas Menu

December 25th

Aperitif and starters

Glass of sparkling wine

Traditional selection of cured meats and cheeses

“Alheira” sausage with roasted peppers

Main course to choose

Codfish gratin with mayonnaise, crispy potatoes, sautéed onions and pepper

or

Portuguese-style chicken breast with roasted seasonal vegetables

Dessert Buffet

“Rabanadas”, Custard, “Bolo-Rei”, “Aletria”, “Pão-de-Ló”, Seasonal fruit, “Fios de ovos”

Cellar

White wine Lacrau, Douro

Red wine Rapozinha, Alentejo

Glass of Port wine L.B.V.

Coffee and infusions

69€

VAT Included

New Year's Eve Menu

December 31st

Aperitif

Glass of sparklin wine Sidónio de Sousa Brut Nature

Confit Cod with crispy Iberian ham, black olive tapenade and "salmorejo"

Sea bream sashimi with arugula salad and citrus vinagrete

Grilled mini Foie with red fruits in Porto wine reduction

Tasting

Slow-cooked octopus, with roasted pumpkin, red cabbage, and wasabi mayonnaise

Pineapple and mint shot

Stuffed beef steak with potato mille-feuille, roasted cherry tomato and chimichurri sauce

Dessert

Pistachio temptation with chocolates duo

Cellar

White wine Seara D'Ordens, Douro

Red Wine Lacrau, Douro

Offer a bottle of espumante Sidónio de Sousa Brut Nature per table

Mineral Water

Coffee and infusions

115€

VAT Included

*included the traditional Lucky grapes

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