

The background features a diagonal line from the top-left to the bottom-right, dividing the space into two shades of green. Two large, overlapping circles are positioned on either side of the diagonal line, each split by the diagonal into two different shades of green.

Christmas 2024

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.

Chistmas Menu

December 25th

Aperitif

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

Starter to choose

The traditional soup with Galets pasta and Pilota meatball

Foie mi-cuit with apple compote and rum

Main course to choose

Turbot supreme à la meunière with citrus and vegetable

Duck confit with Porto sauce

Iberian pork cheeks cooked at low temperatura with Pedro Ximénez sauce

Dessert and nougats

Chocolate delight in six textures

Nougats and pipe-shaped 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 Non Plus Ultra cava

Coffee and infusions

70€ (VAT included)

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

Boxing Day Menu

December 26th

Aperitif

A glass of Brut cava
Iberian ham tapa
Assortment of cheeses with jams and nuts
Smoked salmon and citrus

Started to choose

Roasted cannellonis with truffled bechamel sauce
Crayfish creamy soup with Armagnac

Main course to choose

Turbot supreme à la meunière with citrus and vegetable
Pressed veal cheeks with mushrooms

Dessert and nougats

Chocolate delight with six textures
Nougats and pipe-shaped wafers

Cellar

Mineral water
Rimat Castell ECO D.O. Costers del Segre white wine
Viña Pomal 500 crianza D.O.C. Rioja red wine
Codorniu Non Plus Ultra cava
Coffee and infusions

70€ (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
Iberian ham in Coca bread with tomato
Foie mi-cuit with apple sauce and rum
Spoonfuls of salmon and avocado tartar with pine nuts

Tasting

Crayfish creamy soup with Armagnac
Salmon with teriyaki sauce and vegetables
Duck confit with plums
Lemon sorbet
Chocolate delight in six textures
Nougat and wafers

Cellar

Mineral water
Rimat Castell ECO D.O. Costers del Segre white wine
Viña Pomal 500 crianza D.O.C. Rioja red wine
Codorniu Non Plus Ultra cava
Coffee and infusions
A glass of Gin and tonic, long drink or Scotch whisky at the table

120€ (VAT included)

*Included the traditional Lucky grapes and a party bag.

New Year Menu

January 1st

Aperitif

A glass of Brut cava

Iberian ham tapa

Spoonful of foie mi-cuit with apple and rum

Cheese assortment: Manchego, Brie, Mahón and Tetilla with their jams

Starter to choose

Salmon and avocado tartar with pine nuts

Crayfish creamy soup with Armangac

Main course to choose

Meatballs stewed with foie and artichokes

Turbot supreme à la meunière with citrus and vegetable

Dessert and nougats

Chocolate delight with six textures

Nougats and pipe-shaped 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 Non Plus Ultra cava

Coffee and infusions

70€ (VAT included)

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

CATALONIA

HOTELS & RESORTS

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