

*Christmas
2025*

Welcome Drink

Glass of Cava
4€

Premium Welcome Drink

Marinated tuna with black garlic mayonnaise

Mini Iberian ham croquettes

12€

To add

Vegetable chips – €2/person (vegan)

Gordal olives with Espinaler sauce –€4/person (vegan)

Cured cheese tacos and guacamole –€3/person

Parmesan lollipops with nuts and seeds –€3/unit

D.O. Guijuelo ham with Folgueroles crystal bread – €15/person

Andalusian-style coastal calamari –€6/person

Teriyaki chicken skewer – €3.80/person

Marinated dogfish fritters with lime mayonnaise –€6/person

Foie bonbon with fig jam –€4.75/person

Muntaner Menu

Aperitif

Shrimp and chive salad

Starter to choose

Tomato carpaccio with smoked burrata, arugula emulsion, and homemade pickles

Pumpkin and coconut cream with low-temperature truffled egg and Iberian salt

Main course to choose

Chicken thigh stuffed with prunes, served with Oporto wine sauce and parmentier

Salmon fillet with sautéed vegetables and jasmine rice with a hint of lime

Desserts and nougats

Cocoa sponge cake, cherry compote, vanilla mousse and chocolate shavings

Nougats and pipe-shaped wafers

Cellar

Mineral water

Pomal 500 Crianza Red Wine – Tempranillo & Garnacha, D.O.Ca. Rioja

La Locomotora Verdejo White Wine, D.O. Rueda

Codorníu Non Plus Ultra Brut Reserva Cava

Coffee and infusions

38€

Prices per person, VAT included

Set menu. One starter and one main course for the entire group.

Tibidabo Menu

Aperitif

Shrimp and chive salad

Starter to choose

Seafood cream with crispy Iberian pork jowl

Marinated salmon and orange salad with blue cheese cream and walnut vinaigrette

Main course to choose

Beef loin in red wine sauce with seasonal mushrooms, served with potato and parmesan mille-feuille

Hake supreme in suquet with clams and rock mussels

Desserts and nougats

Cocoa sponge cake, cherry compote, vanilla mousse and chocolate shavings

Nougats and pipe-shaped wafers

Cellar

Mineral water

Pomal 500 Crianza Red Wine – Tempranillo & Garnacha, D.O.Ca. Rioja

La Locomotora Verdejo White Wine, D.O. Rueda

Codorníu Non Plus Ultra Brut Reserva Cava

Coffee and infusions

48€

Prices per person, VAT included

Set menu. One starter and one main course for the entire group.

Pica Pica Menu

Starters to share

Recebo ham
Crystal bread with tomato
Tuna belly salad
Prawn tails in coconut tempura and lime
Fideuá with mushrooms and confit duck

Main course to choose

Beef loin in red wine sauce with seasonal mushrooms, served with potato and parmesan mille-feuille
Hake supreme in suquet with clams and rock mussels

Desserts and nougats

Cocoa sponge cake, cherry compote, vanilla mousse and chocolate shavings
Nougats and pipe-shaped wafers

Cellar

Mineral water
Pomal 500 Crianza Red Wine – Tempranillo & Garnacha, D.O.Ca. Rioja
La Locomotora Verdejo White Wine, D.O. Rueda
Codorníu Non Plus Ultra Brut Reserva Cava
Coffee and infusions

59€

Prices per person, VAT included

Set menu. One starter and one main course for the entire group.

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