

*Christmas
2025*

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

or

Marinated Iberian pork secret with gratin potatoes

Dessert and nougats

Chocolate delight in six textures

Nougats and pipe-shaped wafers

Cellar

Mineral waters

White wine La Soplaitas D.O. Cazalla de la Sierra

Red wine Izadi D.O.C. Rioja

Cava Codorniu Brut Nature

Coffee and herbal teas

65€

VAT Included

Christmas 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

Starters to choose

The traditional soup with Galets pasta and Pilota meatball
or
Foie micuit with apple compote and rum

Main course to choose

Turbot supreme à la meunière with citrus and vegetable
Duck confit with Port sauce
Iberian pork cheeks cooked at low temperature with Pedro Ximénez sauce

Dessert and nougats

Chocolate delight in six textures,
Nougats and pipe-shaped wafers

Cellar

Vino blanco Soplagaítas D.O. Cazalla de la Sierra
Vino tinto Izadi D.O.C. Rioja
Cava Codorniu Brut Nature
Cafés e infusiones

70€

VAT Included

New Year's Eve Menu

December 31st

Aperitif

A glass of Brut cava

Iberian ham and Coca bread with tomato

Foie micuit with apple sauce and rum

Spoonfuls of salmon and avocado tartar with pine nuts

Tasting

Scampi bisque scented with Armagnac

Salmon with teriyaki sauce and vegetables

Duck confit with plums

Lemon sorbet

Chocolate delight in six textures, nougat and wafers

Cellar

White wine Soplagaitas D.O. Cazalla de la Sierra

Red wine Izadi D.O.C. Rioja

Codorniu Brut Nature cava

Coffee and herbal teas

1 glass of gin & tonic, mixed drink or Scotch whisky (served at the table)

120€

VAT Included

New Year Menu

January 1st

Aperitif

A glass of Brut cava

Iberian ham tapa

Spoonful of foie micuit with apple and rum

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

Starters to choose

Salmon and avocado tartar with pine nuts

Or

Scampi bisque scented with Armagnac

Main course to choose

Turbot supreme à la meunière with citrus and vegetable

or

Meatballs stewed with foie and artichokes

Dessert and nougats

Chocolate delight in six textures

Nougats and pipe-shaped wafers

Cellar

White wine Soplaitas D.O. Cazalla de la Sierra

Red wine Izadi D.O.C. Rioja

Codorniu Brut Nature cava

Coffee and herbal teas

70€

VAT Included

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