

*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

Christmas Eve Menu

December 24th

Starters to share

Recebo ham

Coca-style crystal bread with tomato

Salmon tartare with mango and pickles

Boiled prawns with tartar sauce

Chorizo, camembert, and honey croquettes

Main course to choose

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

Cod supreme with a mild young garlic mousseline and Catalan-style spinach

Dessert 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

65€

Prices per person, VAT included

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

Christmas Menu

December 25th

Aperitif

Shrimp and chive salad

Starter

Traditional soup with Galets pasta and Pilota meatball

Main course to choose

Catalan-style stewed capon with dried fruits and muscatel sauce

Cod supreme with a mild young garlic mousseline and Catalan-style spinach

Dessert and nougats

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

Nougats and pipe-shaped wafers

Cellar

Mineral water

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Sant Esteve Menu

December 26th

Aperitif

Shrimp and chive salad

Starters to choose

Monte Rosa tomato carpaccio with avocado cream, recebo ham shavings, and arbequina olive caviar

Prawn salad with goat cheese cream and mango vinaigrette

Main course to choose

Free-range chicken and foie cannelloni with truffled béchamel and parmesan crisps

Cod supreme with a mild young garlic mousseline and Catalan-style spinach

Dessert and nougats

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

Nougats and pipe-shaped wafers

Cellar

Mineral water

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New Year Menu

January 1st

Starters to choose

Recebo ham

Crystal bread with tomato

Escalivada (roasted vegetables) with Garrotxa cheese

Boiled prawns with tartar sauce

Truffled stew croquettes

Main course to choose

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

Sea bass fillet with sautéed vegetables and garlic-chili oil

Dessert and nougats

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

Nougats and pipe-shaped wafers

Cellar

Mineral water

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55€

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Three Kings menú

January 6th

Aperitif

Shrimp and chive salad

Starters to choose

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

Tomato salad with Gordal olives, smoked cheese cream, and pickled green peppers

Main course to choose

Iberian pork tenderloin in Priorat wine with balsamic pearl onions and creamy celery purée

Sea bass fillet with sautéed vegetables and garlic-chili oil

Dessert and nougats

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

Nougats and pipe-shaped wafers

Cellar

Mineral water

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Coffee and infusions

55€

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

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