

*Christmas
2025*

Christmas Menu 1

Starter to choose

Confit tomato salad with truffle stracciatella and pistachios with basil sprouts

or

Leek, coconut, and Parmesan cream with scallop and amaranth popcorn

or

Lobster with grilled lettuce hearts pilpil, avocado pearls, and yellow aji chutney

Main course to choose

Beef tenderloin tournedos with Oporto reduction and potato parmentier

or

Slow-cooked lamb stew with apple and sage cream

or

Baked turbot with salsify, red curry beurre blanc and coriander

Desserts and nougats

White chocolate and almond cheesecake with orange and orange blossom semisorbet

or

Pink pepper sablé with mango cream, lime meringue, and diced fresh fruit

or

Dark chocolate, bergamot and coffee mousse finger cake

Nougats and wafers

Cellar

White wine Pansa Blanca D.O. Alella

Red wine Finca Villacreces Pruno D.O. Ribera del Duero

Anna Blanc de Blancs D.O. Cava

Water | soft drinks | beer | coffees | infusions

70€ per person

VAT Included

Set menu: a single starter, main course, and dessert for the entire group | Approximate service time: 1 hour 30 minutes |
Private space included during service

Christmas Menu 2

Starters to share

Acorn-fed ham and tomato bread

Grilled *escalivada* with anchovies and olive spheres

Crab brioche with spicy mayonnaise and *pico de gallo*

Iberian ham croquettes

Chicken skewer marinated in miso, ginger, and sesame

Octopus “a feira” air potato and paprika

Main course to choose

Grilled Rex Sea bass with pumpkin and spring garlic

or

30-day aged beef tenderloin with green peppercorns, sunchokes and sage

Desserts and nougats

White chocolate and almond cheesecake with orange and orange blossom semisorbet

or

Pink pepper sablé with mango cream, lime meringue, and diced fresh fruit

or

Dark chocolate, bergamot and coffee mousse finger cake

Nougats and wafers

Cellar

White wine Pansa Blanca D.O. Alella

Red wine Finca Villacreces Pruno D.O. Ribera del Duero

Anna Blanc de Blancs D.O. Cava

Water | soft drinks | beer | coffees | infusions

70€ per person

VAT Included

Choose from the same menu for all guests | From 15 guests to a maximum of 60 | Approximate service time: 1 hour 30 minutes
| Private space included during service

Christmas Menu 2

Starters to share

Acorn-fed ham and tomato bread

Grilled *escalivada* with anchovies and olive spheres

Crab brioche with spicy mayonnaise and *pico de gallo*

Iberian ham croquettes

Chicken skewer marinated in miso, ginger, and sesame

Octopus “a feira” air potato and paprika

Main course to choose

Grilled Rex Sea bass with pumpkin and spring garlic

or

30-day aged beef tenderloin with green peppercorns, sunchoke and sage

Desserts and nougats

White chocolate and almond cheesecake with orange and orange blossom semisorbent

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Pink pepper sablé with mango cream, lime meringue, and diced fresh fruit

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Dark chocolate, bergamot and coffee mousse finger cake

Nougats and wafers

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VAT Included

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| Private space included during service

Cocktail

Starters

Bread with tomato and Iberian ham
Steak tartare, brioche bread and café Paris butter
Gruyere potato with egg yolk and bacon sauce
Cereal mushroom velouté foam and truffle
“Coca” bread with anchovy, candied tomatoes and spinach pesto
Iberian jowl butter bread
Corvina and octopus ceviche with sesame and sriracha dressing
Quesadilla with Oaxaca cheese and pico de gallo
Salmon tartar on avocado and pine nuts

Main courses

Large mozzarella, tomato, and basil ravioli
Bluefin tuna tataki with guacamole and teriyaki sauce and Japanese spring onion
Andalusian-style squid
Oxtail, cheddar, and truffle bao
“Cocido” croquettes
Cuttlefish gyozas in their ink
Octopus skewers

Desserts and nougats

Seasonal fruit skewer
Chocolate and sake truffles
Mini lemon mango pie
Mini *tocinillos de cielo*
Nougats and wafers

Cellar

White wine Pansa Blanca D.O. Alella
Red wine Finca Villacreces Pruno D.O. Ribera del Duero
Anna Blanc de Blancs D.O. Cava
Water | soft drinks | beer | coffees | infusions

70€ per person

VAT Included

Standing service | Approximate service time: 1 hour 30 minutes | Minimum 40 people |
Additional stations available to add to the menu

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