



# Christmas 2024

# Menú 1

## Starters

Pickled beet emulsion, kefir and crab shots

o

Confit tomato salad with truffle stracciatella and pistachios with basil sprouts

o

Potato and red shrimp salad with mango, avocado and salmon roe

## Main course

Beef sirloin tournedó, port reduction and potato parmentier

o

Charcoal-grilled Iberian pork with roasted pumpkin, quince and candied onions

o

Baked cod snout, with parsley pilpil and risolated potatoes

## Desserts

Guayaquil chocolate cheesecake and toasted corn

o

Lemon Mango Pie, with its sorbet and diced mango

o

Puff pastry millefeuille and anise whipped cream with Maria Luisa ice cream

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

Mineral water | Soft Drinks | Beer | Coffees | Teas

**60 € vat included**

Fixed menu, a single first course, second course and dessert for the whole group | 1h 30min  
Service Duration | Private space included during service

# Menú 2

## Starters to share

Catalan bread with tomato and Iberian ham

Fine coca of flame-roasted escalivada with smoked herring and black olive spheres

Eggplants with cane honey and Iberian dewlap

Sobrasada and Mahón cheese croquettes

Beef mandu with green cardamom

Octopus skewer a feira

## Main course

Grilled wild sea bass with spring garlic, pumpkin and mini vegetables

o

Old cow entrecôte with Paris coffee with topinambur puree and sage

## Desserts

Guayaquil chocolate cheesecake and toasted corn

o

Lemon Mango Pie, with its sorbet and diced mango

o

Puff pastry millefeuille and anise whipped cream with Maria Luisa ice cream

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

Mineral water | Soft Drinks | Bear | Coffees | Teas

**70 € vat included**

Same menu for everyone | Starting 15 people and maximum 60 people | 1h 30 minutes service duration | Private space included during service

# Cocktail

## Starters

Bread with tomato and Iberian ham  
Steak tartar, brioche bread and Parisian coffee butter  
Our Bravas with chipotle chili mayonnaise  
Velouté foam of ceps, truffle  
Carasau bread with anchovies, candied tomato and hollandaise sauce  
Butter bread, royal Tou Til-lers and Iberian jowl  
Corvina and octopus ceviche, pumpkin and sesame and sriracha dressing  
CESAR lettuce with pecorino and olive emulsion  
Salmon tartar in avocado and pine nuts

## Main courses

Large ravioli with mozzarella, tomato and basil  
Red tuna tataki, guacamole and teriyaki with Japanese spring onion  
Andalusian-style baby squid  
Oxtail bao, cheddar and truffle  
Stew croquettes  
Vegetable gyozas with green cardamom sauce and spicy sesame  
Octopus skewers a feira

## Desserts

Seasonal fruit skewers  
Chocolate and sake truffles  
Mini tocinillos de cielo  
Mini tiramisú  
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  
Mineral water | Soft Drinks | Beer | Coffees | Teas

**70 € vat included**

Standing Service | 1h 30 minutes Service duration | Minimum 30 people |

# CATALONIA

HOTELS & RESORTS

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