



Christmas 2024

Christmas Eve Menu

December 24th

Aperitif

Iberian ham with glass bread
Salmon tartar with avocado and pine nuts
Chorizo croquette with camembert and honey

Starter

Mushroom, prawn and pumpkin bricks

Main course to choose

Baked fillet of sea bass with wild asparagus yolks and creamy potato and fennel
Chicken hams with plums

Dessert and nougats

Chocolate delight in textures
Nougats and pipe-shaped wafers

Cellar

Mineral water
White wine Raimat Castell ECO D.O. Costers del Segre
Red wine Izadi crianza D.O.C. Rioja
Cava Codorniu cuvee original Brut Nature
Coffee and infusions

66€ (VAT included)

*Set menu. Same starter and main course for the whole group.

Chistmas Menu

December 25th

Aperitif

Iberian ham with glass bread
Salmon tartar with avocado and pine nuts
Chorizo croquette with camembert and honey

Starter

The traditional soup with Galets pasta and Pilota meatball

Main course to choose

Beef stew with mushrooms
Baked fillet of sea bass with wild asparagus yolks and creamy potato and fennel

Dessert and nougats

Chocolate delight in textures
Nougats and pipe-shaped wafers

Cellar

Mineral water
White wine Raimat Castell ECO D.O. Costers del Segre
Red wine Izadi crianza D.O.C. Rioja
Cava Codorniu cuvee original Brut Nature
Coffee and infusions

66€ (VAT included)

*Set menu. Same starter and main course for the whole group.

Boxing Day Menu

December 26th

Aperitif

Iberian ham with glass bread
Salmon tartar with avocado and pine nuts
Chorizo croquette with camembert and honey

Starter

Roasted cannellonis with truffled bechamel sauce

Main course to choose

Cod loin with spinach cream, tender garlic and crispy ham
Iberian pork cheek with port wine with mushrooms and grated potatoes

Dessert and nougats

Chocolate delight in textures
Nougats and pipe-shaped wafers

Cellar

Mineral water
White wine Raimat Castell ECO D.O. Costers del Segre
Red wine Izadi crianza D.O.C. Rioja
Cava Codorniu cuvee original Brut Nature
Coffee and infusions

66€ (VAT included)

*Set menu. Same starter and main course for the whole group.

New Year's Eve Menu

December 31st

Aperitif

Iberian ham with glass bread
Salmon tartar with avocado and pine nuts
Chorizo croquette with camembert and honey
Foie bonbon with tomato jam

Starter

Mushroom, prawn and pumpkin bricks

Main course to choose

Cod loin with spinach cream, tender garlic and crispy ham
Low temperature young goat shoulder with asparagus and roast potato

Dessert and nougats

Chocolate delight in textures
Lemon pie of mango
Nougats and pipe-shaped wafers

Cellar

Mineral water
White wine Raimat Castell ECO D.O. Costers del Segre
Red wine Izadi crianza D.O.C. Rioja
Cava Codorniu cuvee original Brut Nature
Coffee and infusions
A glass of Gin and tonic, long drink or Scotch whisky at the table

99€ (VAT included)

*Included the traditional Lucky grapes and a party bag.

New Year & 3 Kings day Menu

January 1st & 6th

Aperitif

Iberian ham with glass bread
Salmon tartar with avocado and pine nuts
Chorizo croquette with camembert and honey

Starter

Lettuce salad with prawns and pomegranate

Main course to choose

Beef stew with mushrooms
Baked fillet of sea bass with wild asparagus yolks and creamy potato and fennel

Dessert and nougats

Chocolate delight in textures
Nougats and pipe-shaped wafers

Cellar

Mineral water
White wine Raimat Castell ECO D.O. Costers del Segre
Red wine Izadi crianza D.O.C. Rioja
Cava Codorniu cuvee original Brut Nature
Coffee and infusions

66€ (VAT included)

*Set menu. Same starter and main course for the whole group.

CATALONIA

HOTELS & RESORTS

Catalonia Ramblas
Teléfono de contacto
Mail de contacto
Otros datos si son necesarios
cataloniahotels.com