

*Christmas
2025*

To Start

Welcome

Welcome glass of cava (6€ / Person)

Open bar of cava, beers, white wine, red wine, and soft drinks 30 min (15€ / Person)

Add

D.O. Guijuelo ham with bread (20€ / Person)

Gilda with Gordal olive, smoked sardine, and piparra (6€ / Person)

Duck croquettes with Orange sour cream (3€ / Person)

Smoked salmon tartalet with beetroot and green apple (6€ / Person)

Crispy vegetable gyozas with truffle sauce (6€ / Person)

Menu 1

Starters

Roasted pumpkin salad, stracciatella, and pistachio pesto

Citrus and dill-marinated salmon, blinis, and fraîche

Foie gras "au Torchon", roasted apple, cava, and pine nuts

Mains

Beef tenderloin, meat jus, and mashed sweet potato

Lamb shoulder in pot, roasted apple purée, and kalamata tapenade

Baked turbot, fennel, orange, and pomegranate

Desserts

Chocolate textures

Citrus textures

Nougats and wafers

Cellar

Mineral waters

La Locomotora D.O. Rueda White wine

Pomal 500 Crianza D.O.C. Rioja Red Wine

Non Plus Ultra Brut Reserva Cava

Coffee and infusions

63€

VAT Included

*Fixed menu. Single starter and main course for the entire group.

Menu 2

Starters

Confit artichoke, burrata, almonds, and cured egg yolk
Red shrimp carpaccio, yuzu vinaigrette, pomegranate, botarga, and sprouts
Chicken and duck parfait, Port jelly, spiced apple chutney, and brioche bread

Mains

Corvina Rex with shrimp sauce, figs, oranges, and kalamata
Aged beef loin with Paris coffee sauce, spinach, and pine nuts

Desserts

Chocolate textures

Citrus textures

Nougats and wafers

Cellar

Mineral waters

La Locomotora D.O. Rueda White wine

Pomal 500 Crianza D.O.C. Rioja Red Wine

Non Plus Ultra Brut Reserva Cava

Coffee and infusions

73€

VAT Included

*Fixed menu. Single starter and main course for the entire group.

Pica Pica Menu

To share

D.O. Guijuelo ham with tomato bread
Gilda with Gordal olive, smoked sardine, and piparra
Duck croquettes with orange sour cream
Smoked salmon tartlet with beetroot and green apple
Crispy vegetable gyozas with truffle sauce

Mains to choose

Monkfish and clam suquet
Beef tenderloin with red wine, Josper-roasted sweet potato, and red cabbage purée

Desserts

Chocolate textures
Citrus textures

Nougats and wafers

Cellar

Mineral waters
La Locomotora D.O. Rueda White wine
Pomal 500 Crianza D.O.C. Rioja Red Wine
Non Plus Ultra Brut Reserva Cava
Coffee and infusions

90€

VAT Included

*Fixed menu. Single starter and main course for the entire group.

Cocktail

Cold selection

D.O. Guijuelo ham with tomato bread
Coca bread, anchovies, smoked butter, and lemon caviar
Roasted pumpkin tartlet, cream cheese, and nutmeg
Aged beef tartar, caramelized onion, and Port reduction
Citrus-marinated salmon, dill, and chili pearls
Brioche filled with truffled turkey and chestnuts

Hot selection

Mushroom and potato tortilla with sour cream and Port-caramelized onion
Free-range chicken skewer, chestnut sauce, and winter herbs
Crispy battered sea bass with mild saffron allioli
Garlic shrimp, crustacean butter, vermouth gel, and smoked paprika
Winter vegetable skewer with romesco sauce

Desserts

Chocolate truffles, grated coconut, and cinnamon
Christmas candied fruit skewers
Nougat and almond cheesecake
Three chocolate textures
Mini spiced apple tartlet
Nougats

Cellar

Mineral waters
La Locomotora D.O. Rueda White wine
Pomal 500 Crianza D.O.C. Rioja Red Wine
Non Plus Ultra Brut Reserva Cava
Coffee and infusions

90€

VAT Included

*2-hours cocktail service.

Various

Open Celler

Mineral waters Soft drinks

Natural juices

Beers and wines

Spirits: Gin MG, Vodka Stolichnaya, White Label Whisky, and Santa Teresa Rum

25€/Person (1-hour service)

19€/Person/Extra hour

Available Services

(With prior reservation)

Event Host
Digital Magic
@jordinexus_

Table Decoration
Event Performance
@globydecorations

Photo Booth
@bcnfotomaton

Photographer
(Subject availability)

Live Music
@tallerdemusics

Disc Jockey
(Subject to availability)

VAT Included

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