

*Christmas
2025*

Christmas Eve Menu

December 24th

Appetiser

Iberian ham on coca bread with tomato

Sea bass, octopus and pumpkin ceviche

Ham croquettes

Monkfish and prawn skewers with teriyaki sauce

Starter

The traditional soup with Galets

Main course to choose

Beef tenderloin with foie gras sauce and truffled potato parmentier

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Wild hake pil pil with crispy sweet potato

Dessert and nougats

Sponge cake with cocoa, cherry compote, vanilla mousse and chocolate shavings

Nougats and pipe-shaped wafers

Cellar

La Locomotora verdejo D.O. Rueda White wine

Viña Pomal 500 D.O.C. Rioja Red Wine

Codorniu Cuvée Brut Cava

Coffee and infusions

70€

VAT Included

Christmas Menu

December 25th

Appetiser

Teaspoon of steak tartare with cured egg yolk
Mini tartlet with mushroom cream and foie gras shavings
Iberian ham on coca bread with tomato
Shot of light lobster and scarlet shrimp cream

Starter

The traditional soup with Galets

Main course

Chicken baked with plums and pine nuts with port reduction

Dessert and nougats

Sponge cake with cocoa, cherry compote, vanilla mousse and chocolate shavings
Nougats and pipe-shaped wafers

Cellar

La Locomotora verdejo D.O. Rueda White wine
Viña Pomal 500 D.O.C. Rioja Red Wine
Codorniu Cuvée Brut Cava
Coffee and infusions

68€

VAT Included

Sant Esteve Menu

December 26th

Appetiser

Cod brandade tartlet with crispy Parmesan

Stew croquettes

Tempura prawns with teriyaki sauce

Starter

Roasted cannellonis with truffled bechamel sauce

Main course to choose

Wild turbot with citrus pil pil sauce and kale chips

or

Slow-cooked lamb with pearl onions

Dessert and nougats

Sponge cake with cocoa, cherry compote, vanilla mousse and chocolate shavings

Nougats and pipe-shaped wafers

Cellar

Raimat Castello ECO D.O. Costers del Segre White wine

Viña Pomal 500 D.O.C. Rioja Red wine

Codorniu Cuvée Brut Cava

Coffee and infusions

68€

VAT Included

New Year's Eve Menu

December 31st

Appetiser

Garlic prawns casserole

Iberian ham and coca bread with tomato

Teaspoon of steak tartare with old mustard

Mini salmon tartare with crispy nori seaweed

Tasting

Lobster salad with avocado, pomegranate and citrus vinaigrette

Beef sirloin with foie gras sauce and truffled parmentier

Baked turbot loin with mussels and clams

Dessert and nougats

Sponge cake with cocoa, cherry compote, vanilla mousse and chocolate shavings

Nougats and pipe-shaped wafers

Cellar

La Locomotora verdejo D.O. Rueda White wine

Viña Pomal 500 D.O.C. Rioja Red Wine

Codorniu Non Plus Ultra

Coffee and infusions

A glass of Gin and tonic, long drink or Scotch whisky at the table

80€

VAT Included

New Year Menu

January 1st

Appetiser

Marinated salmon blinis, crème fraîche, dill and honey

Brie cheese coated in red fruit jam

Iberian ham and coca bread with tomato

Salmon tartare with avocado and sprouts

Tasting

Boletus risotto with crispy truffled Parmesan

Monkfish "suquet" with crayfish and prawns

Glazed duck breast with red fruit sauce and apple compote

Dessert and nougats

Sponge cake with cocoa, cherry compote, vanilla mousse and chocolate shavings

Nougats and pipe-shaped wafers

Cellar

Raimat Castello ECO D.O. Costers del Segre White wine

Viña Pomal 500 D.O.C. Rioja Red wine

Codorniu Cuvée Brut Cava

Coffee and infusions

80€

VAT Included

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