

The background features a diagonal line from the top-left to the bottom-right, dividing the space into two shades of green. Two large, overlapping circles are positioned on either side of the diagonal. The top-right circle is partially in the lighter green area and partially in the darker green area. The bottom-left circle is also partially in both areas.

# Christmas 2024

# Christmas Eve Menu

December 24th

## Aperitif

Iberian ham with "coca bread"  
Breaded brie cheese with red fruits coulies  
Salmon tartar with mango mousse  
Prawn skewer

## Tasting

Galet soup  
Monkfish and prawn skewer with wild rice sautéed with vegetables and teriyaki sauce  
Beef entrecote (250gr) with red wine sauce and potatoes  
Lemon sorbet  
Chocolate delight in six textures  
Nougats and wafers

## Cellar

Mineral water  
Raimat Castell ECO D.O. Costers del Segre white wine  
Viña Pomal 500 crianza D.O.C. Rioja red wine  
Codorniu Non Plus Ultra cava  
Coffee and infusions

**70€** (VAT included)

# Chistmas Menu

December 25th

## Aperitif

Iberian ham with "coca bread"  
Foie micuit toast with mango coulies  
Prawn skewer with teriyaki sauce  
Tuna tartare with avocado mousse

## Starter

The traditional soup with Galets pasta

## Main course

Christmas turkey stuffed with raisins, pine nuts, plums and  
minced meat in its juice

## Dessert and nougats

Chocolate delight in six textures  
Nougats and pipe-shaped wafers

## Cellar

Mineral water  
Rimat Castell ECO D.O. Costers del Segre white wine  
Viña Pomal 500 crianza D.O.C. Rioja red wine  
Codorniu Non Plus Ultra cava  
Coffee and infusions

**65€** (VAT included)

# Boxing Day Menu

December 26th

## Aperitif

Foie bonbons

Prawn skewer

Iberian ham croquettes

## Started to choose

Roasted cannellonis with bechamel sauce

## Main course to choose

Monkfish and hake in suquet with prawns

Baked leg of lamb cooked at low temperature

## Dessert and nougats

Chocolate delight with six textures

Nougats and pipe-shaped wafers

## Cellar

Mineral water

Raimat Castell ECO D.O. Costers del Segre white wine

Viña Pomal 500 crianza D.O.C. Rioja red wine

Codorniu Non Plus Ultra cava

Coffee and infusions

**65€** (VAT included)

# New Year's Eve Menu

December 31st

## Aperitif

Welcome glass of Brut cava  
Iberian ham shavings with "coca bread"  
Tuna and prawn tartar  
Foie micuit toast with papaya coulis

## Tasting

Crayfish cream with prawn tails and clams  
Grilled tuna with tomato jam and teriyaki sauce  
Beef tenderloin with glazed onions and port sauce  
Lemon sorbet  
Chocolate delight in six textures  
Nougats and wafers

## Cellar

Mineral water  
Rimat Castell ECO D.O. Costers del Segre white wine  
Viña Pomal 500 crianza D.O.C. Rioja red wine  
Codorniu Non Plus Ultra cava  
Coffee and infusions

**80€** (VAT included)

# New Year Menu

January 1st

## Aperitif

Welcome glass of Brut cava  
Iberian ham shavings with coca bread  
Foie bonbons with raspberry jam  
Prawn skewer with teriyaki sauce

## Tasting

Porcini risotto with grilled foie escalope  
Monkfish medallions in "suquet" with crayfish and prawns  
Duck magret with red fruit sauce and caramelized apple  
Lemon sorbet  
Chocolate delight in six textures  
Nougats and wafers

## Cellar

Mineral water  
Rimat Castell ECO D.O. Costers del Segre white wine  
Viña Pomal 500 crianza D.O.C. Rioja red wine  
Codorniu Non Plus Ultra cava  
Coffee and infusions

**80€** (VAT included)

# CATALONIA

HOTELS & RESORTS

**Catalonia Rigoletto**  
+34 339 19 99  
[reservas@restaurantelatraviata.com](mailto:reservas@restaurantelatraviata.com)  
[cataloniahotels.com](http://cataloniahotels.com)