CATALONIA HOTELS & RESORTS

Catalonia Sagrada Familia

Christmas 2025

Christmas Eve Menu

December 24th

Pica Pica

A glass of Brut cava

Salmon, avocado and pine nut spoons

Iberian ham in Coca bread with tomato

Assortment of cheeses with jams and nuts

Main course to choose

Turbot supreme à la meunière with citrus and vegetable

or

Lamb ribs with potato gratin

Dessert and nougats

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

Nougats and pipe-shaped wafers

La Locomotora verdejo D.O. Rueda White wine

Viña Pomal 500 D.O.C. Rioja Red Wine

Codorniu Cuvée Brut Cava

Coffee and infusions

65€

Christmas Menu

December 25th

A glass of Brut cava

Salmon, avocado and pine nut spoons Iberian ham in Coca bread with tomato Assortment of cheeses with jams and nuts

starters to choose

The traditional soup with Galets pasta and Pilota meatball

Foie micuit with apple compote and rum

Turbot supreme à la meunière with citrus and vegetable

Main course to choose

Duck confit with Port sauce

Iberian pork cheeks cooked at low temperature with Pedro Ximénez sauce

Dessert and nougats

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

Nougats and pipe-shaped wafers

La Locomotora verdejo D.O. Rueda White wine

Viña Pomal 500 D.O.C. Rioja Red Wine

Codorniu Cuvée Brut Cava

Coffee and infusions

75€

Sant Esteve Menu

December 26th

A glass of Brut cava
Iberian ham tapa

Assortment of cheeses with jams and nuts

Smoked salmon and citrus

Starters to choose

Roasted cannellonis with truffled bechamel sauce or Crayfish creamy soup with Armangac

Main course to choose

Turbot supreme à la meunière with citrus and vegetable

or

Stewed meatballs with artichoke and foie

Dessert and nougats

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

Nougats and pipe-shaped wafers

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

75€

New Year's Eve Menu

December 31st

A glass of Brut cava

Iberian ham and Coca bread with tomato

Foie micuit with apple sauce and rum

Spoonfuls of salmon and avocado tartar with pine nuts

A glass of Brut cava

Iberian ham and Coca bread with tomato

Foie micuit with apple sauce and rum

Lemon Sorbet

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

Nougats and pipe-shaped wafers

Traditional Lucky grapes and party bag

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

120€

New Year Menu

January 1st

A glass of Brut cava

Iberian ham tapa

Spoonful of foie micuit with apple and rum

Cheese assortment: Manchego, Brie, Mahón and Tetilla with their jams

Salmon and avocado tartar with pine nuts

tarters to choose

or

Crayfish creamy soup with Armangac

Main course to choose

Turbot supreme à la meunière with citrus and vegetable

or

Meatballs stewed with foie and artichokes

Dessert and nougats

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

Nougats and pipe-shaped wafers

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

75€