CHRISTMAS SEASON '24/'25







Christmas' Eve Buffet

STATIONS

Carrousel KMO salads
Seafood Salpicon
Tuna tartare with mango pearls
Sant Carles steamed prawns
Cheeses assortment from la Vall de Meranges
Iberian assortment
Acorn-fed ham with tomato bread
Moriawase sushi station

Grilled red prawns Grilled clam Grilled beach squid

Parc Agrari vegetables in wok sauce Potato and parmesan au gratin Cannelloni with truffled béchamel sauce

Wild sea bass in seafood sauce Périgord veal tournedó

DESSERT STATION

Truffle lyonnaise
Tocinillo de cielo
Cup of tiramisu
Fruit skewer with chocolate
Nougat, wafers and neulas

CELLAR

White wine Pansa Blanca D.O. Alella Red wine Finca Villacreces Pruno D.O. Ribera del Duero Cava Anna Blanc de Blancs D.O. Cava Mineral water Coffees and infusions

PRICE: 90 EUROS

Christmas

APPETIZER

Acorn-fed ham
Bread with tomato
Fresh prawns gilda, clams, peppers and cod snout
Sour cream blinis, homemade marinated salmon and caviar

MAIN DISHES

Escudella with galets

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Carn d'Olla

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Turkey with plums

or

Turbot in crayfish suquet

DESSERTS

Our San Silvestre log Nougat, wafers and neulas

CELLAR

White wine Pansa Blanca D.O. Alella Red wine Finca Villacreces Pruno D.O. Ribera del Duero Cava Anna Blanc de Blancs D.O. Cava Mineral water Coffees and infusions

PRICE: 65 EUROS

San Esteban

APPETIZER

Acorn-fed ham
Bread with tomato
Fresh prawns gilda, clams, peppers and cod snout
Sour cream blinis, homemade marinated salmon and caviar

MAIN DISHES

'Rostit' cannelloni with truffle béchamel and Pedro Ximénez reduction

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Kid shoulder cooked at low temperature and finished in a charcoal oven

or

Monkfish casserole 'l'all cremat'

DESSERTS

Our San Silvestre log Nougat, wafers and neulas

CELLAR

White wine Pansa Blanca D.O. Alella Red wine Finca Villacreces Pruno D.O. Ribera del Duero Cava Anna Blanc de Blancs D.O. Cava Mineral water Coffees and infusions

PRICE: 65 EUROS

New Year's Eve

APPETIZER

Mimetic olive with anchovies and oranges Sautéed oxtail mini bao Ratte potato with king crab

STARTER

Pil-pil l'Ametlla tuna bull with tomato and Iberian pickled sauce

MAIN DISHES

Baked wild turbot with leek and black garlic velouté Grilled beef sirloin steak with truffle, boletus and parmentier

DESSERTS

Chocolate eight textures Nougat, wafers and neulas

CELLAR

White wine Pansa Blanca D.O. Alella Red wine Finca Villacreces Pruno D.O. Ribera del Duero Cava Anna Blanc de Blancs D.O. Cava Mineral water Coffees and infusions

LUCKY GRAPES AND COTILLION

With glass of cava Cava Anna Blanc de Blancs D.O. Cava

PRICE: 190 EUROS

Information and booking conditions

INFORMATION

Christmas and San Esteban meals will be served during Filigrana's hours from 1:00 p.m. to 4:00 p.m.

Christmas Eve and New Year's Eve dinners will be served at the time assigned by Simultáneo.

All prices include VAT.

BOOKING CONDITIONS

Advance reservation and payment will be required.

From the moment your place is confirmed, you have 24 hours to make the payment by bank transfer to the following account: BANCO SANTANDER

IBAN: ES76 0075 0002 2106 0475 3051

SWIFT: BSCHESMM

Please send us a copy of the bank transfer for verification, otherwise your reservation will be automatically cancelled after the established time has passed.

Once the payment has been made, no changes or refunds are allowed, without exceptions.

HOTEL CATALONIA BARCELONA PLAZA

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