

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

# Christmas 2024

# 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  
Marinated Iberian pork with potato gratin

## Dessert and nougats

Chocolate delight in six textures  
Nougats and pipe-shaped wafers

## Cellar

Mineral water  
La Charla D.O. Rueda White wine | Ederra D.O.C. Rioja red wine  
Codorniu Cuvee Brut cava  
Coffee and infusions

**65€** (VAT included)

\*Set menu. Same starter and main course for the whole group.

# Chistmas Menu

December 25th

## Aperitif

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

## Starter to choose

The traditional soup with Galets pasta and Pilota meatball  
Foie mi-cuit with apple compote and rum

## Main course to choose

Turbot supreme à la meunière with citrus and vegetable  
Duck confit with Porto sauce  
Iberian pork cheeks cooked at low temperatura with Pedro Ximénez sauce

## 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

**70€** (VAT included)

\*Set menu. Same starter and main course for the whole group.

# Boxing Day Menu

December 26th

## Aperitif

A glass of Brut cava  
Iberian ham tapa  
Assortment of cheeses with jams and nuts  
Smoked salmon and citrus

## Started to choose

Roasted cannellonis with truffled bechamel sauce  
Crayfish creamy soup with Armagnac

## Main course to choose

Turbot supreme à la meunière with citrus and vegetable  
Pressed veal cheeks with mushrooms

## Dessert and nougats

Chocolate delight with 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

**70€** (VAT included)

\*Set menu. Same starter and main course for the whole group.

# New Year's Eve Menu

December 31st

## Aperitif

A glass of Brut cava  
Iberian ham in Coca bread with tomato  
Foie mi-cuit with apple sauce and rum  
Spoonfuls of salmon and avocado tartar with pine nuts

## Tasting

Crayfish creamy soup with Armagnac  
Salmon with teriyaki sauce and vegetables  
Duck confit with plums  
Lemon sorbet  
Chocolate delight in six textures  
Nougat 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  
A glass of Gin and tonic, long drink or Scotch whisky at the table

**120€** (VAT included)

\*Included the traditional Lucky grapes and a party bag.

# New Year Menu

January 1st

## Aperitif

A glass of Brut cava

Iberian ham tapa

Spoonful of foie mi-cuit with apple and rum

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

## Starter to choose

Salmon and avocado tartar with pine nuts

Crayfish creamy soup with Armangac

## Main course to choose

Meatballs stewed with foie and artichokes

Turbot supreme à la meunière with citrus and vegetable

## 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

**70€** (VAT included)

\*Set menu. Same starter and main course for the whole group.

# CATALONIA

HOTELS & RESORTS

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Prior reservation required 15 days in advance

[cataloniahotels.com](http://cataloniahotels.com)