

*Christmas
2025*

Groups Menu 1

Starter to choose

Salad with fresh lettuce, octopus carpaccio, and avocado

Large pumpkin tortellini pasta with smoked cheese sauce and coconut flakes

Main course to choose

Grilled sea bass with Catalan escalivada and ginger oil

Iberian pork with mango sauce and truffled potato gratin

Desserts and nougats

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

Nougats and pipe-shaped wafers

Cellar

Mineral water

Anec Mut white and red wine

Codorniu cuvee original cuvee

Coffee or infusions

49€

VAT Included

Groups Menu with tapas

Tapas to share

Assortment of Iberian cured meats and cheese with tomato bread

Lettuce hearts from Tudela, anchovies and piquillo peppers

Meat croquettes

Crispy shrimp with Yakisova sauce

Artichoke and foie gras creamy soup

Main course to choose

Grilled sea bass with Catalan escalivada and ginger oil

Iberian pork with mango sauce and truffled potato gratin

Desserts and nougats

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

Nougats and pipe-shaped wafers

Cellar

Mineral water

Anec Mut white and red wine

Codorniu cuvee original cuvee

Coffee or infusions

55€

VAT Included

Groups Menu 2

Starter to choose

Traditional Christmas soup with Galets pasta followed by “carn d'olla”

Salad with smoked fish, prawns, cherries and sea pearls accompanied by mango and ginger dressing

Main course to choose

Monkfish medallions with crayfish and clams stew

Lamb shank cooked in low temperature, wild asparagus and bacon

Desserts 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

65€

VAT Included

Catalonia Barcelona Beach
barcelonabeach@cataloniahotels.com
Tel. +34 93.545.05.60