

*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

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

Christmas 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

Starters to choose

The traditional soup with Galets pasta and Pilota meatball
or
Foie micuit with apple compote and rum

Main course to choose

Turbot supreme à la meunière with citrus and vegetable
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

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

75€

VAT Included

Sant Esteve Menu

December 26th

Aperitif

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

Cellar

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€

VAT Included

New Year's Eve Menu

December 31st

Aperitif

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

Tasting

Crayfish creamy soup with Armangac

Salmon with vegetables and teriyaki sauce

Duck confit with Port sauce

Lemon sorbet

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

Nougats and pipe-shaped wafers

Traditional Lucky grapes and party bag

Cellar

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€

VAT Included

New Year Menu

January 1st

Aperitif

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

Starters to choose

Salmon and avocado tartar with pine nuts

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

Cellar

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€

VAT Included

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