

CHRISTMAS MENUS '24/'25



Christmas Eve Dinner Menu



APPETIZER

Cone of Iberian ham with breadsticks
La Garrotxa cheese bite, quince and anchovy
Steak tartare brioche with meat emulsion
Prawns and rovellons (*local mushroom*) croquette
Truffled poularde and pine nuts small cannelloni

MAIN COURSE

Sea bass fillet with boulangère potatoes, grilled prawns and a light seafoos sauce

or

Grilled veal entrecote with crispy potato medallions and bunch of asparagus and cured bacon

DESSERT

Christmas dessert
Artisan turrón (*The most typical Spanish Christmas treats, closely related with Nougat*)

CELLAR

Mineral Water
Ca N'Estruc White Wine D.O. Catalunya
El Molí Red Wine D.O. Costers del Segre
Non Plus Ultra Cava D.O. Cava
Coffee and tea

PRICE: 60 EUROS
VAT INCLUDED

Christmas Day Lunch Menu

STARTER

"Escudella y carn d'olla", Typical Catalan stew served i two steps: First the soup and then the meat and vegetables

MAIN COURSE

Rolled chicken stuffed with minced meat and nuts, Muscato sauce and a side of crispy potatoes medalions

DESSERT

Christmas dessert
Artisan turrón (The most typical Spanish Christmas treats, closely related with Nougat)

CELLAR

Mineral Water
Ca N'Estruc White Wine D.O. Catalunya
El Molí Red Wine D.O. Costers del Segre
Non Plus Ultra Cava D.O. Cava
Coffee and tea

PRICE: 66 EUROS
VAT INCLUDED



Sant Esteve Lunch Menu

26th of December



STARTERS

"Canelons de rostít", Stewed meat cannelloni with truffled béchamel sauce and cheese croustillant

or

Tender sprout salad with roasted pumpkin cubes, walnuts, crispy gírgoles (*local mushroom*) and pomegranate vinaigrette

MAIN COURSE

"Suquet", Catalan monkfish stew with squid amb mussels

or

Beef cheek stew with seasonal mushrooms and crispy sweet potato medallions with Mediterranean herbs

DESSERT

Christmas dessert

Artisan turrón (The most typical Spanish Christmas treats, closely related with Nougat)

CELLAR

Mineral Water

Ca N'Estruc White Wine D.O. Catalunya

El Molí Red Wine D.O. Costers del Segre

Non Plus Ultra Cava D.O. Cava

Coffee and tea

PRICE: 67 EUROS
VAT INCLUDED

New Year's Eve Dinner Menu



APPETIZER

Anchovie from L'Escala, La Garrotxa goat cheese and romesco sauce bite
King prawns with lime and cocktail sauce brioche
Stewed meat with truffle croquette

STARTERS

Tender sprouts salad with scallops and Iberian bacon, seasonal tomato, caramelized sesame and citrus vinaigrette

or

Grilled beef carpaccio on with capers, orange slices and meat emulsion

MAIN COURSE

Turbot on a bed of grilled leeks, sautéed peas with mint and smoked paprika oil

or

Stew lamb with fried parsnips, crispy kale and spiced pumpkin jam

DESSERT

Christmas dessert

Artisan turrón (The most typical Spanish Christmas treats, closely related with Nougat)

CELLAR

Mineral Water

Ca N'Estruc White Wine D.O. Catalunya

El Molí Red Wine D.O. Costers del Segre

Non Plus Ultra Cava D.O. Cava

Coffee and tea

PRICE: 90 EUROS
VAT INCLUDED

New Year's Day Lunch Menu

APPETIZER

Cone of Iberian ham with by breadsticks
La Garrotxa cheese bite, quince and anchovy
Steak tartare brioche with meat emulsion
Prawns and rovellons (local mushroom) croquette
Truffled poularde and pine nuts small cannelloni

MAIN COURSE

Cod au gratin with honey aioli on a bed of samfaina (*Catalan ratatouille*) and pine nuts

or

Grilled beef fillet with a bouquet of vegetables, potato gratin and sweet wine sauce

DESSERT

Christmas dessert
Artisan turrón (The most typical Spanish Christmas treats, closely related with Nougat)

CELLAR

Mineral Water
Ca N'Estruc White Wine D.O. Catalunya
El Molí Red Wine D.O. Costers del Segre
Non Plus Ultra Cava D.O. Cava
Coffee and tea

PRICE: 72 EUROS
VAT INCLUDED



The Three Wise Men's Day Menu

6th of January

STARTER

Puff pastry tartelette with a quenelle of salt cod brandade, roasted red pepper cream, olivade and crunchy kale

or

Tender sprouts salad with sauteed Iberian bacon, candied tomatoes and nuts vinaigrette

MAIN COURSE

Sea bass fillet on a bed of potatoes buolangère, grilled prawns and a soft seafood sauce

or

Grilled veal entrecote with crispy potato medallions, asparagus and cured bacon

DESSERT

Christmas dessert

Artisan turrón (The most typical Spanish Christmas treats, closely related with Nougat)

CELLAR

Mineral Water

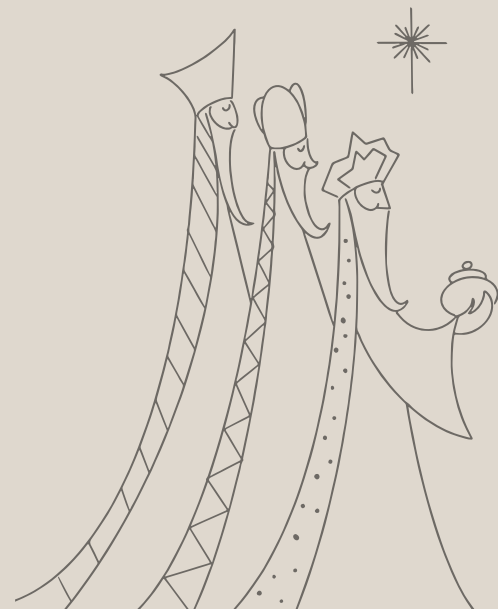
Ca N'Estruc White Wine D.O. Catalunya

El Molí Red Wine D.O. Costers del Segre

Non Plus Ultra Cava D.O. Cava

Coffee and tea

PRICE: 60 EUROS
VAT INCLUDED





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