



# Christmas 2024

# To wet the appetite

## Welcome

Glass of cava (6 €/ Person)

Open bar of cava, beers, white wine, red wine and soft drinks  
30 min (15€/Person)

## Add to it

Iberian Ham D.O. Guijuelo with bread from Folgueroles (12€/Person)

Guacamole mousse and smoked trout (5 €/ Person)

Gilda del Pelai with "Espinaler" (4 €/ Person)

Parmesan lollipop (4 €/ Person)

Crispy prawns (5 €/ Person)

Smoked bites with piparra and olive (4 € / Person)

Mushroom croquettes (5 € / Person)

(VAT included)


# Menu 1

## Starter

Km.0 tomato salad with stracciatella, basil emulsion and arbequina olive oil

Coca bread with roasted peppers, semi-salted mackerel and olive drops

Chu toro sashimi with tomato and ham powder in "Jerez fino"

Pumpkin ravioli, pine nut carbonara and shitake mushrooms 


## Main course

Duck cannelloni with truffle bechamel and parmesan crystals

Beef tenderloin with mushrooms sauce and potato Parmentier

Duck confit with orange, leeks, baby carrots and thyme miso

Sea bass supreme, suquet 2.0 and almond praline

Rice with Km.0 vegetables, emulsion and mushrooms 

## Desserts

Creative Pastry

Nougats

## Cellar

Still and sparkling mineral water

White wine La Charla D.O. Rueda

Red wine Pomal 500 Crianza D.O. Rioja

Cava Codorniu Cuvée Original BN

Coffees and teas

58€ (VAT included)


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

# Menu 2

## Starters

Red shrimp salad, candied tomatoes, mango vinaigrette and Ikura roe  
“Menjar blanc” of Do Navarra asparagus with smoked salmon tartar and  
“piparra” vinaigrette

Marinated beef carpaccio, escarole, pecorino and pistachio emulsion

Grilled eggplant in Hoisin chive sauce, kefir,  
avocado and romesco cream 


## Main course

Baked turbot with baked potatoes and Catalan “picada”

Veal tournedó, thyme and lemon demi-glace with truffled Parmentier

Shoulder of goat cooked at low temperature, vanilla sweet potato and rosemary  
shallots

Iberian secret grilled with mini vegetables and chimichurri emulsion

Mellow pumpkin rice with mushrooms and truffle 

## Desserts

Creative Pastry

Nougats

## Cellar

Still and sparkling mineral water

White wine La Charla D.O. Rueda

Red wine Pomal 500 Crianza D.O. Rioja

Cava Codorniu Cuvée Original BN

Coffees and teas

68€ (VAT included)

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

# Pica Pica Menu

## For sharing

Iberian ham D.O. Guijuelo

“Coca” bread with tomato and Arbequina oil

Prawn salad, candied tomatoes and mango vinaigrette

“Chorizo”, Camembert and honey croquettes

Beef tartar, avocado and Ponzu sauce with a touch of wasabi

Mini duck cannelloni with truffled bechamel and Parmesan crystals

## Main course (To choose)

Monkfish with clams, snow peas and citrus saffron sauce

Beef stew, potato gratin and Oporto sauce

## Desserts

Creative Pastry

Nougats

## Cellar

Still and sparkling mineral water

White wine La Charla D.O. Rueda

Red wine Pomal 500 Crianza D.O. Rioja

Cava Codorniu Cuvée Original BN

Coffees and teas

80€ (VAT included)

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

# Cocktail

## Cold Plates

Baba Ganoush with roasted eggplant, maple syrup and sesame

Foie gras bonbon and fig jam

Goat cheese toast, pickled onion and edamame

Marinated salmon cubes, oli caviar and wasabi emulsion

Brioche with organic beef tartar and old mustard mayonnaise

## Hot Plates

Iberian ham croquettes

Andalusian-style squid with mayonnaise in its ink and lime

Grilled octopus brioche and potato confit in “pimentón de La Vera”

Tofu marinated in Hoisin, chives and sesame

Spoonful of duck cannelloni with truffled bechamel and Parmesan shavings

Station: Rice with Iberian pork and black garlic aioli

## Desserts

Creative Pastry

Nougats

## Cellar

Still and sparkling mineral water

White wine La Charla D.O. Rueda

Red wine Pomal 500 Crianza D.O. Rioja

Cava Codorniu Cuvée Original BN

Coffees and teas

**80€ (VAT included)**

\*2 hours service

# Various

## Superior Cellar

Still and sparkling mineral water  
White wine Fenomenal D.O Rueda  
Red wine Viña Pomal Reserva D.O.C Rioja  
Cava Ars Collecta BDB  
Coffees and teas

10 € / Person

## Open Bar

Still mineral water  
Soft drinks  
Natural Juices  
Beers and wines

Liquors: Gin MG, Vodka Stolichnaya, Wishky White Label i Ron Santa Teresa

25 € / Person (1 hour service)


19 € / Person / Extra hour

## Available Services

(with previous booking)

### Events Presenter

#### Magia Digital

 @jordinexus\_

### Tables decoration Performance de l' Esdeveniment

@globydecoracions



#### Photomaton

@bcnfotomaton



#### Photographer

(subject to availability)

#### Live Music

@tallerdemusics



#### Disc-Jockey

(subject to availability)

(VAT included)

# CATALONIA

HOTELS & RESORTS

**Catalonia Ramblas**  
93 316 84 00  
ramblas.eventos@cataloniahotels.com  
C/ Pelai 28  
08001 Barcelona  
cataloniahotels.com