

Christmas Eve

Glass of Ruinart Champagne

Crispy *coca* flatbread with Iberian pancetta and Melanosporum black truffle

Lobster amuse bouche, bone marrow and caviar

Carbonara artichokes, Iberian pancetta and Pecorino Romano cheese

Creamy potato gnocchi, butter sauce and Melanosporum black truffle

Roasted monkfish chateaubriand, langoustine tartare, Jabugo ham consommé
and radish

Glazed boneless goatling shoulder, wild mushroom cannelloni,
new potatoes and pine nuts

Chocolate coulant with vanilla ice cream

Catalan wafers, nougats, truffles, profiteroles and macaroons

89€

Per person. VAT included.

Christmas Eve vegetarian

Glass of Ruinart Champagne

Salt-cured beetroot tartare, lime and nasturtium leaves

Roasted pear royale with ginger confit

Artichokes in a green sauce with fire-roasted baby leeks

Creamy potato gnocchi, butter sauce and Melanosporum black truffle

Creamy pumpkin rice with 62-degree egg and Comté cheese

Celeriac *millefeuille*, glazed potatoes, black truffle and crispy puff pastry

Chocolate coulant with vanilla ice cream

Catalan wafers, nougats, truffles, profiteroles and macaroons

89€

Per person. VAT included.

Christmas Eve

Kids

Crispy *coca* flatbread with tomato and extra-virgin olive oil

Homemade Jabugo ham *croqueta*

Patatas bravas by Informal – chips with a spicy tomato dipping sauce

Hake fillet *a la romana* served with chips

or

Organic Girona beef tenderloin served with chips

Chocolate coulant with vanilla ice cream

35€

Per person. VAT included.

New Year's Eve

Glass of Ruinart Champagne

Artichoke royale with black truffle

Toasted rustic bread with red prawn tartare and *romesco* sauce with its coral

Cauliflower cream, cured egg yolk and Oscietra caviar

Sea bass carpaccio, sea urchins, cottage cheese, Sicilian pistachios and tangerine

Roasted *carabinero* prawn, prawn jus *suquet* stew, creamy gnocchi and romesco aioli

Chargrilled wild turbot, potato carpaccio, iberian pancetta, black truffle
and light *pil-pil* sauce

Braised crispy suckling pig, glazed potatoes, quince paste and grape salad

Gin & Tonic served with cream of Tonka beans and red fruits

Chocolate ganache with 70% cocoa, extra-virgin olive oil and sea salt

Lucky grapes and party favours

145€

Per person. VAT included.

New Year's Eve Veggie

Glass of Ruinart Champagne

Artichoke royale with black truffle

Cauliflower cream, cured egg yolk and citric caviar

Crispy coca flatbread with char-roasted pumpkin and Comté cheese

Salt-cured coloured beetroot carpaccio, pickled onions
and fennel hollandaise sauce

Char-roasted leeks served with cottage cheese and fresh horseradish

Catalan-style *escalivada* raviolis, creamy potatoes and pepper confit jus

Slow-cooked glazed celeriac, Parmesan cheese and black truffle

Gin & Tonic served with cream of Tonka beans and red fruits

Chocolate ganache with 70% cocoa, extra-virgin olive oil and sea salt

Lucky grapes and party favours

145€

Per person. VAT included.

New Year's Eve Kids

Crispy *coca* flatbread with tomato and extra-virgin olive oil

Homemade roasted chicken *croqueta*

Patatas bravas by Informal – chips with a spicy tomato dipping sauce

D.O Jabugo cured ham

Traditional free-range chicken cannelloni, bechamel and roasting juices

Hake fillet *a la romana* served with chips

or

Organic Girona beef tenderloin served with chips

Chocolate ganache with 70% cocoa, extra-virgin olive oil and sea salt

Lucky grapes and party favours

45€

Per person. VAT included.

Christmas groups

Glass of Cava

Crispy coca flatbread with steak tartare, smoked eel and rib steak mayonnaise

Fish and seafood soup with lobster

Escudella de payés con galets y pilota (traditional Catalan stew with meat and pasta), cabbage, local black sausage and chickpeas

or

Traditional Catalan cannelloni *au gratin* with Parmesan cheese

Roasted capon stuffed with foie gras, apples, plums and pine nuts

Christmas cake, chocolate and red fruits

Catalan wafers and nougats

65€

Per person. VAT included.

Christmas veggie

Glass of Cava

Salt-cured beetroot tartare, lime and nasturtium leaves

Crispy coca flatbread with roasted pumpkin, Scamorza smoked cheese
and hazelnuts

Creamy potato gnocchi, butter sauce and Melanosporum black truffle

or

Artichokes in a green sauce with fire-roasted baby leeks

Celeriac *millefeuille*, glazed potatoes, black truffle and crispy puff pastry

Christmas cake, chocolate and red fruits

Catalan wafers and nougats

65€

Per person. VAT included.

Sant Esteve groups

Glass of Cava

Crispy coca flatbread with steak tartare, smoked eel and rib steak mayonnaise

Fish and seafood soup with lobster

Escudella de payés con galets y pilota (traditional Catalan stew with meat and pasta), cabbage, local black sausage and chickpeas

or

Traditional Catalan cannelloni *au gratin* with Parmesan cheese

Roasted capon stuffed with foie gras, apples, plums and pine nuts

Christmas cake, chocolate and red fruits

Catalan wafers and nougats

65€

Per person. VAT included.

Sant Esteve veggie

Glass of Cava

Salt-cured beetroot tartare, lime and nasturtium leaves

Crispy coca flatbread with roasted pumpkin, Scamorza smoked cheese
and hazelnuts

Creamy potato gnocchi, butter sauce and Melanosporum black truffle

or

Artichokes in a green sauce with fire-roasted baby leeks

Celeriac *millefeuille*, glazed potatoes, black truffle and crispy puff pastry

Christmas cake, chocolate and red fruits

Catalan wafers and nougats

65€

Per person. VAT included.