CHRISTMAS MENU 2026

Welcome

Welcome drink: Cava or freshly squeezed orange juice
Crispy seasonal vegetable chips and seasoned olives

Starter to choose

Smooth roasted pumpkin cream soup with coconut milk and a hint of ginger
Oven-baked roast meat cannelloni, topped with gratinated cheese
Seasonal tomato salad with tuna belly, spring onion, and extra virgin olive oil

Main to choose

Grilled rib-eye steak with creamy potato parmentier, made with butter and a hint of nutmeg
Oven-baked sea bream served over a bundle of sautéed vegetables with a lemon emulsion
Grilled Iberian pork shoulder with sweet potato parmentier and Pedro Ximénez reduction
Roasted eggplant stuffed with a vegan lentil and vegetable Bolognese, finished with a touch of fresh basil

Dessert to choose

Chocolate Yule log with hazelnut cream
Creamy cheesecake served with vanilla ice cream
Light strawberry mousse with mixed berries

Coffee, artisan nougat and traditional Catalan wafers

45€ (VAT incl.)
Includes white and red wine, soft drinks and water

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