

CHRISTMAS MENU

49€

Water, house wine, coffee and Piment included

TO SHARE

*Crystal bread with tomato
Our classic Russian salad
Christmas roast meat croquettes
Cod fritters with quince aioli
Mussels with cava*

CHOICE OF MAIN COURSE

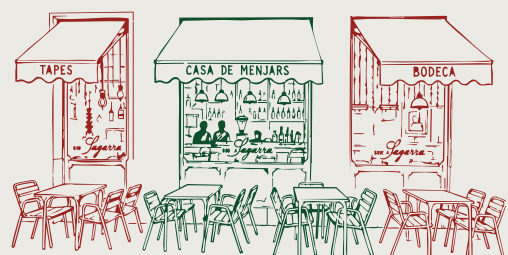
*Hake and prawn “zarzuela”
Duck confit with toasted pine nut purée, a touch of plum cream
and rancio wine
Spinach and pine nut cannelloni with mushroom demi (vegetarian)*

CHOICE OF DESSERT

*Nougat and ratafia ice cream with neula wafer
“Menjar blanc” with quince paste
(vegetarian and gluten-free option)*

TO FINISH

Grup Confiteria nougat with Piment



CHRISTMAS MENU

62€

Welcome glass of cava, wines, water, coffee and Piment included

WELCOME

Glass of cava and savoury neula wafer

TO SHARE

Foie gras, apple and nougat mille-feuille

Christmas roast meat croquettes

Christmas Eve cod with quince aioli

SOUP COURSE

*Christmas Escudella: “galets” pasta soup,
traditional stewed meat and “pilota”*

CHOICE OF MAIN COURSE

*Duck Confit with toasted pine nut purée, a touch of plum cream
and rancio wine*

Christmas zarzuela with monkfish, hake and prawns

Roast meat cannelloni with grated black truffle

Spinach and pine nut cannelloni with mushroom demi (vegetarian)

CHOICE OF DESSERT

Nougat and ratafia ice cream with neula wafer

“Menjar blanc” with quince paste (vegetarian and gluten-free option)

TO FINISH

Grup Confiteria nougat with Piment



CHRISTMAS VERMOUTH

32€

2 DRINKS INCLUDED

Vermouth, cava, beer or house cocktail and Piment

TAPAS

Christmas Gilda

Christmas roast meat croquettes

Cod fritters with quince aioli

Foie gras, apple and nougat mille-feuille

Crispy roast meat cannelloni

Savoury neula wafer with cheese and quince paste

DESSERT

“Menjar blanc” with Grup Confiteria nougat

TO FINISH

Hot Piment

