

· **Christmas Menu · December 25th, 2025 ·**

... **Appetizers** ...

(TO SHARE EVERY 2 PEOPLE)

Calots with a touch of romesco sauce and truffle oil

Acom-fed iberian ham with pan de coca (flat bread) and tomato

Our steak tartare accompanied by toasted butter brioche

... **Starter** ...

Escudella (typical Catalan Christmas soup) with stuffed galets, chickpeas and black sausage

Or

Warm pumpkin cannelloni stuffed with ricotta, with sautéed black trumpet mushrooms, pumpkin seeds and bacon and thyme oil

... **Main course** ...

Grilled wild sea bass with potato foam and accompanied by a Mediterranean sauté (dried tomato, capers, Kalamata olives, and pine nuts)

Or

Catalan-style roast free-range chicken

... **Dessert** ...

Catalan cream foam, "carquinyoli" powder and mango

Or

Chocolate textures with a touch of AEVO and flaked salt

Nougats and neulas (traditional Catalan wafer)

... **Cellar** ...

Finca La Boltana D.O. Penedés – White wine

Finca Mas Sallent D.O. Penedés – Red wine

Freixenet Reserva Vintage Brut Nature D.O. Cava

Mineral waters

Coffees and teas

€90 per person. VAT included.