

NEW

2017 NEW YEAR'S EVE SPECIAL DINNER MENU

*End of the Year 2017 special appetizers
Followed by New Year 2018 surprise appetizers*

D.O. Palamos Pranws Cocktail

Gold consommé with Iranian Caviar

National Lobster tartare with Melanosporum truffle

"Salmorra" beach Sole with Ibiza style potatoes

Rosé eef sirloin with Perigordine sauce and "Sardalesa" style potatoes

Chocolate textures, nougat and Yuzu

*Home made Nougat and thin wafer
"Carquiñolis" and "Barcelona 1714" chocolate*

CELLAR

Cava GRAN TORELLO Brut Nature

Placet 2012 D.O.Ca Rioja

Cap de Barberia 2010 I.G.P. Formentera

Aubry N/V A.O.C.Champagne

360€pp (VAT included)

50% discount for kids from 5 to 10 years old

complimentary for kids up to 4 years old

*We'll Celebrate the new year entrance in our terrace
with its Barcelona views with fireworks and Champagne.*

You'll have includes free Access to the New Year's Eve W Barcelona Party.



YEAR



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CHRISTMAS EVE DINNER 2017

*“Coca de vidre” - flatbread with tomato and olive oil
Señorio de Montanera - acorn-fed Iberian ham
Marennnes oyster with smoked foie gras
“Pil-pil” cod fritters
Iberian soft-shell crab*

*Cod filled puff pastry with tomato, truffle & pine nuts
Charcoal grilled Artichoque flower with lobster “bisque”*

Turbot in it's sauce with tender mushrooms and garlic

Stewed veal in mushroom Civet

“Mató” curd cheese with rosemary honey and raspberries

*Home production almond nougat & Traditional Christamas
wafer rolls. Sweet bread with nuts and the authentic
Barcelona chocolate receipe from the 18th century
Coffes & teas*

90 € pp VAT included
50% discount for kids from 5 to 10 years old
complimentary for kids up to 4 years old



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CHRISTMAS LUNCH 2017

*Carles Abellan property Cava
“Coca de vidre” - flatbread with tomato and olive oil
Señorio de Montanera - acorn-fed Iberian ham
Roasted-chicken croquettes Catalan style
Our Bravas “Bravo”
Fried calamari rings with saffron
Vegetables marinated Clams
Mussels provenzal style with light garlic cream*

*“Escudella de Nadal amb galets”
Traditional Catalan meat broth with pasta*

*“Carn d’olla” - Traditional catalan stew with meatball,
pulses and garden vegetables*

Catalan style roasted free range capon

“Rajola de Barcelona” – Chocolate iconic Barcelona tile

*Home production almond nougat & Traditional Christamas
wafer rolls. Sweet bread with nuts and the authentic
Barcelona chocolate receipe from the 18th century*

CELLAR

*Carles Abellan property white wine
Carles Abellan property red wine
Selection of water, coffees & teas*

100 € pp VAT included
50% discount for kids from 5 to 10 years old
complimentary for kids up to 4 years old



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BOXING DAY LUNCH 2017

*Carles Abellan property Cava
“Coca de vidre” - flatbread with tomato and olive oil
Señorio de Montanera - acorn-fed Iberian ham
Steak tartare with Pont Neuf potatoes
Marennnes oyster in “suquet” - stewed fisherman sauce
Northern anchovies
Roasted-chicken croquettes Catalan style
Charcoal grilled razor shell*

Traditional Boxing Day cannelloni

Lightly marinated Pigeon

Lemon iced tea

*Home production almond nougat & Traditional Christamas
wafer rolls. Sweet bread with nuts and the authentic
Barcelona chocolate receipe from the 18th century*

CELLAR

*Carles Abellan property white wine
Carles Abellan property red wine
Selection of water, coffees & teas*

95 € pp VAT included
50% discount for kids from 5 to 10 years old
complimentary for kids up to 4 years old



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