



SERRAS

BARCELONA

CHRISTMAS MENUS





24TH OF DECEMBER 2023

CHRISTMAS EVE

Glass of Cava

Aged beef and Iberian ham tartare with
Melanosporum black truffle

Steamed Palamós red prawn with its natural
juice

Artichoke with truffled Stracciatella and
Iranian caviar

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Creamy potato gnocchi with butter sauce and
Melanosporum black truffle

Charcoal-grilled wild turbot, light pil pil sauce
and grilled spring onions

Boneless kid shoulder with prunes, celery and
its juice perfumed with Vermouth

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Valrhona 70% chocolate cream, "fleur de sel"
and extra virgin olive oil

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Tasting of Christmas delights

115,00 €
PER PERSON. VAT INCLUDED

(Beverages not included)



24TH OF DECEMBER 2023

VEGETARIAN CHRISTMAS EVE

Glass of Cava

Salt-crusted beet tartare with avocado and
Melanosporum black truffle

Cabbage and potato trinxat with Figueres
onions

Carrot soup with crispy leaves

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Creamy potato gnocchi with butter sauce and
Melanosporum black truffle

Flame-grilled eggplant with sesame, crispy
lentils and watercress

Grilled Maitake mushroom with vegetable
demi-glace and Melanosporum black truffle

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Valrhona 70% chocolate cream, "fleur de sel"
and extra virgin olive oil

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Tasting of Christmas delights

115,00 €
PER PERSON. VAT INCLUDED

(Beverages not included)



24TH OF DECEMBER 2023

CHILDREN'S CHRISTMAS EVE

STARTERS

Toasted Flatbread with tomato and extra
virgin olive oil

Homemade roast croquette

Prime-quality cured iberian ham

Tomato and Mozzarella salad

MAIN COURSE

Hake "à la romana" with white rice

OR

Girona sirloin with French fries

DESSERT

Our special "Pijama" for the little ones

54,00 €
PER PERSON. VAT INCLUDED
(Beverages not included)



25TH OF DECEMBER 2023

CHRISTMAS

Glass of Cava

STARTERS

Aged beef and Iberian ham tatare with
Melanosporum black truffle

Steamed Palamós red prawn with its natural juice

Baby artichoke with Stracciatella and Iranian caviar

FIRST COURSE

“Escudella de Pagés con galets y pilota” (traditional
Catalan stew with mixed meat, vegetables and pasta)

OR

Free-range chicken cannelloni with béchamel,
spinach and Parmesan cheese

SECOND COURSE

Christmas stuffed capon with dried fruits, potato
parmentier and its juice

DESSERT

Valrhona 70% chocolate cream, “fleur de sel” and
extra virgin olive oil

PETIT FOURS

Tasting of Christmas delights

89,00 €
PER PERSON. VAT INCLUDED
(Beverages not included)



25TH OF DECEMBER 2023

VEGETARIAN CHRISTMAS

Glass of Cava

STARTERS

Salt-cured beet tartare with avocado and
Melanosporum black truffle

Cabbage and potato "trinxat" with Figueres
onion

Carrot soup with crispy leaves

FIRST COURSE

Creamy potato gnocchi with butter sauce and
Melanosporum black truffle

OR

Flame-grilled eggplant with crispy lentils and
watercress

SECOND COURSE

Grilled Maitake mushrooms with vegetable
demi-glace and Melanosporum black truffle

DESSERT

Valrhona 70% chocolate cream, "fleur de sel"
and extra virgin olive oil

PETIT FOURS

Tasting of Christmas delights

89,00 €
PER PERSON. VAT INCLUDED
(Beverages not included)



26TH OF DECEMBER 2023

SAINT STEPHE'S DAY

Glass of Cava

STARTERS

Aged beef and Iberian ham tatare with
Melanosporum black truffle

Steamed Palamós red prawn with its natural juice

Baby artichoke with Stracciatella and iranian caviar

FIRST COURSE

“Escudella de Pagés con galets y pilota” (traditional
Catalan stew with mixed meat, vegetables and pasta)

OR

Free-range chicken cannelloni with béchamel,
spinach and Parmesan cheese

SECOND COURSE

Christmas stuffed capon with dried fruits, potato
parmentier and its juice

DESSERT

Valrhona 70% chocolate cream, “fleur de sel” and
extra virgin olive oil

PETIT FOURS

Tasting of Christmas delights

89,00 €
PER PERSON. VAT INCLUDED

(Beverages not included)



26TH OF DECEMBER 2023

SAINT STEPHEN'S DAY VEGETARIAN

Glass of Cava

STARTERS

Salt-cured beet tartare with avocado and
Melanosporum black truffle

Cabbage and potato "trinxat" with Figueres onion

Carrot soup with crispy leaves

FIRST COURSE

Creamy potato gnocchi with butter sauce and
Melanosporum black truffle

OR

Flame-grilled eggplant with crispy lentils and
watercress

SECOND COURSE

Grilled Maitake mushrooms with vegetable demi-
glace and Melanosporum black truffle

DESSERT

Valrhona 70% chocolate cream, "fleur de sel"
and extra virgin olive oil

PETIT FOURS

Tasting of Christmas delights

89,00 €
PER PERSON. VAT INCLUDED
(Beverages not included)



31ST OF DECEMBER 2023

NEW YEARS EVE

Glass of Champagne

STARTERS

Natural Gillardeau Oyster

Stracciatella of burrata and iranian caviar

Palamós red Prwan with its own juice

Focaccia with Iberian jowl and Melanosporum
black truffle

FIRST

Lobster with creamy potato and Perol local
sausage

SECOND

Grilled wild turbot with Carril clams and their
natural juice

THRID

Free-range hen stuffed with dried fruits, foie
gras and Melanosporum black truffle

PRE DESSERT

Citrus and cava

DESSERT

Valrhona 70% chocolate cream, "fleur de sel"
and extra virgin olive oil

PETIT FOURS

Lucky grapes and party favors

255,00 €
PER PERSON. VAT INCLUDED
(Beverages not included)



31ST OF DECEMBER 2023

VEGETARIAN NEW YEARS EVE

Glass of Champagne

STARTERS

Salt-crusted beet tartare with avocado and
Melanosporum black truffle

Cabbage and potato "trinxat" with Figueres onion

Carrot soup with crispy leaves

FIRST

Creamy potato gnocchi with butter sauce and
Melanosporum black truffle

SECOND

Flame-grilled egg plant with sesame, crispy
lentils and watercress

THIRD

Grilled Maitake mushroom with vegetable demi-
glace and Melanosporum black truffle

PRE DESSERT

Citrus and cava

DESSERT

Valrhona 70% chocolate cream, "fleur de sel" and
extra virgin olive oil

PETIT FOURS

Lucky grapes and party favors

255,00 €
PER PERSON. VAT INCLUDED
(Beverages not included)



31ST OF DECEMBER 2023

CHILDREN'S NEW YEARS EVE

STARTERS

Toasted Flatbread with tomato and Iberian ham

Homemade roast croquette

Baby artichokes with fresh Stracciatella

Free-range chicken cannelloni with fresh béchamel and Parmesan cheese

FIRST COURSE

Hake "à la romana" with white rice

SECOND COURSE

Angus sirloin with French fries

DESSERT

Our special "Pijama" for the little ones

Lucky grapes and party favors

130,00 €
PER PERSON. VAT INCLUDED
(Beverages not included)



SERRAS

BARCELONA

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