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# CHRISTMAS FESTIVITIES MENU

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2024

SERRAS  
BARCELONA

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Come and enjoy the finest culinary delights during the holiday seasons

- 24 CHRISTMAS EVE
- 25 CHRISTMAS DAY
- 26 BOXING DAY
- 31 NEW YEAR'S EVE

24

# CHRISTMAS EVE



**SERRAS**  
BARCELONA



## 24 CHRISTMAS EVE

Glass of cava

### APPETISERS

Cream of toasted pine nuts with candied artichoke

Palamos prawn carpaccio with mandarin caviar

### STARTER

Potato parmentier with Calaf egg, mushrooms and black melanosporum truffle

### MAIN COURSE

Grilled turbot with candied leeks and its own pil pil

### THIRD COURSE

Shoulder of goat with *sanfaina* in its juice

### DESSERT

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

### PETIT FOURS

Tasting of Christmas delicacies



115,00 €

per person

VAT or general import tax included

Drinks not included



# 24 CHRISTMAS EVE



## ☀ *\_Vegetarian option*

115,00 €

per person

VAT or general import tax included

Drinks not included

Glass of cava

### APPETISERS

Cream of toasted pine nuts with candied artichoke

Beet tartar with salt, avocado and black truffle melanosporum

### STARTER

Potato parmentier with Calaf egg, mushrooms and black melanosporum truffle

### MAIN COURSE

Grilled aubergine with sesame sauce, lentils and watercress

### THIRD COURSE

Organic vegetable lasagna with slightly smoked béchamel sauce

### DESSERT

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

### PETIT FOURS

Tasting of Christmas delicacies

# 24 CHRISTMAS EVE

## ☀ *\_Children's menu*



55,00 €

per person

VAT or general import tax included

Drinks not included

Glass of Champín

### APPETISERS

Toasted flatbread with tomato and extra virgin olive oil

Homemade roast croquette

### STARTER

Potato parmentier with Calaf egg and mushrooms

### MAIN COURSE *(one to choose)*

Grilled hake with seasonal vegetables

or

*Milanesa* of Girona breaded beef tenderloin with homemade chips

### DESSERT

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

### PETIT FOUR

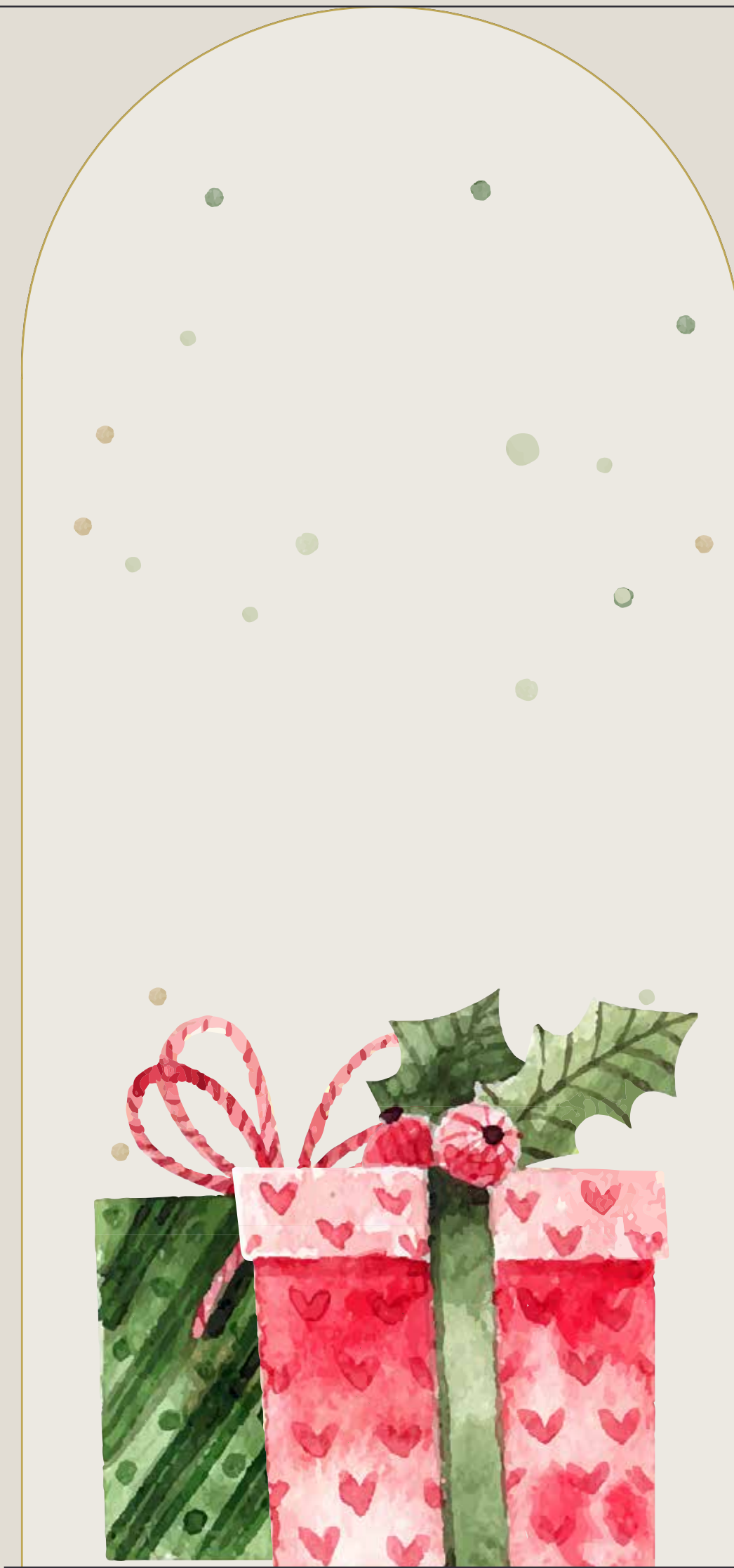
Tasting of Christmas delicacies

25

# CHRISTMAS DAY

☀ *a la carte or menu*

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# 25 CHRISTMAS DAY

Glass of cava

## APPETISERS

Toasted flatbread with tomato and extra virgin olive oil  
Joselito Iberian acorn-fed ham

## STARTERS

*Escudella* with *galets*, pilota, cabbage, black sausage and chickpeas  
(Traditional catalan Christmas soup)  
Free range chicken cannelloni with bechamel and Parmesan cheese

## MAIN COURSE (one to choose)

Creamy rice with baby artichokes, mushrooms and traditional romesco sauce

or

Grilled turbot with pil pil and candied leeks

or

Girona sirloin with grilled peppers, honey sauce and figs

or

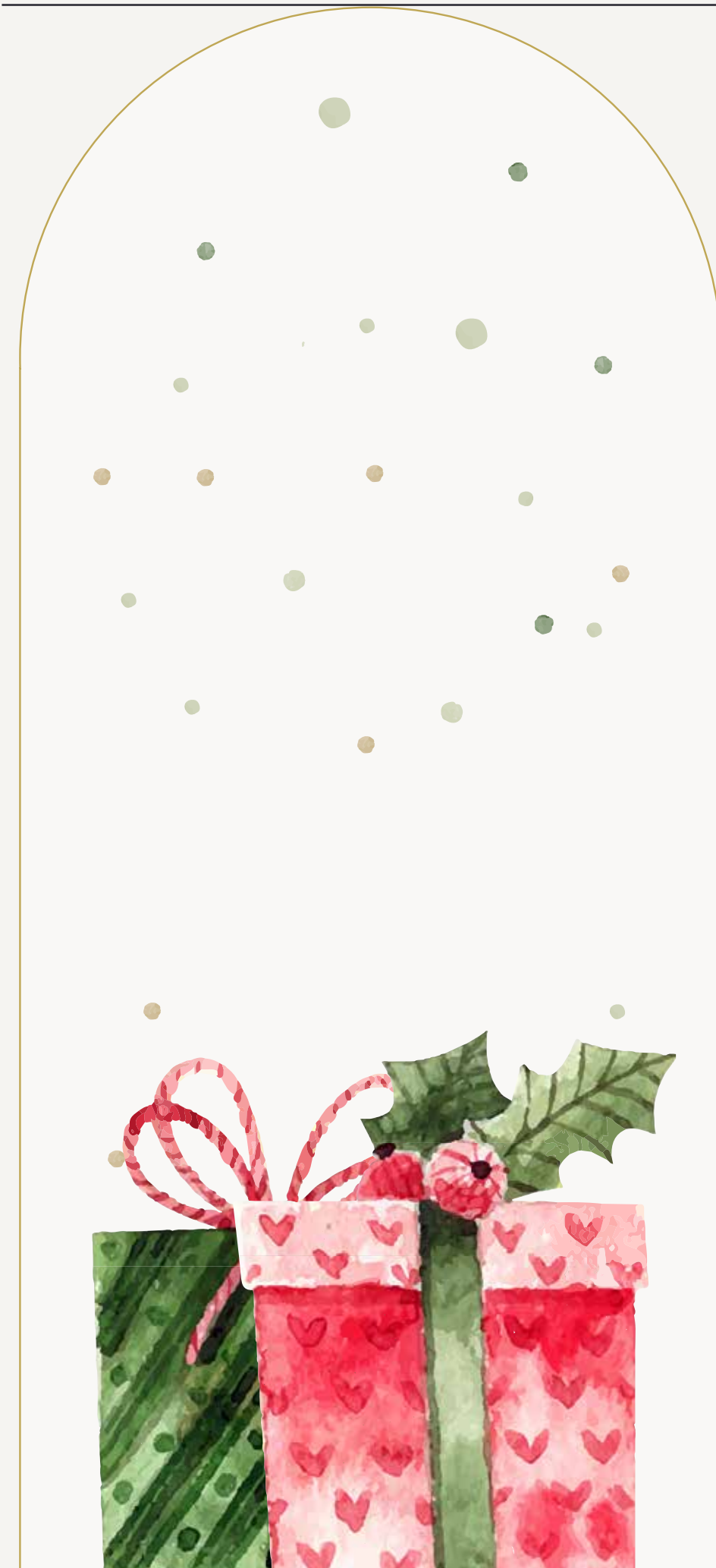
Stuffed capon with dried fruits, grilled foie and the juice from its wings

## DESSERT

Yule log cake

## PETIT FOURS

Tasting of Christmas delicacies



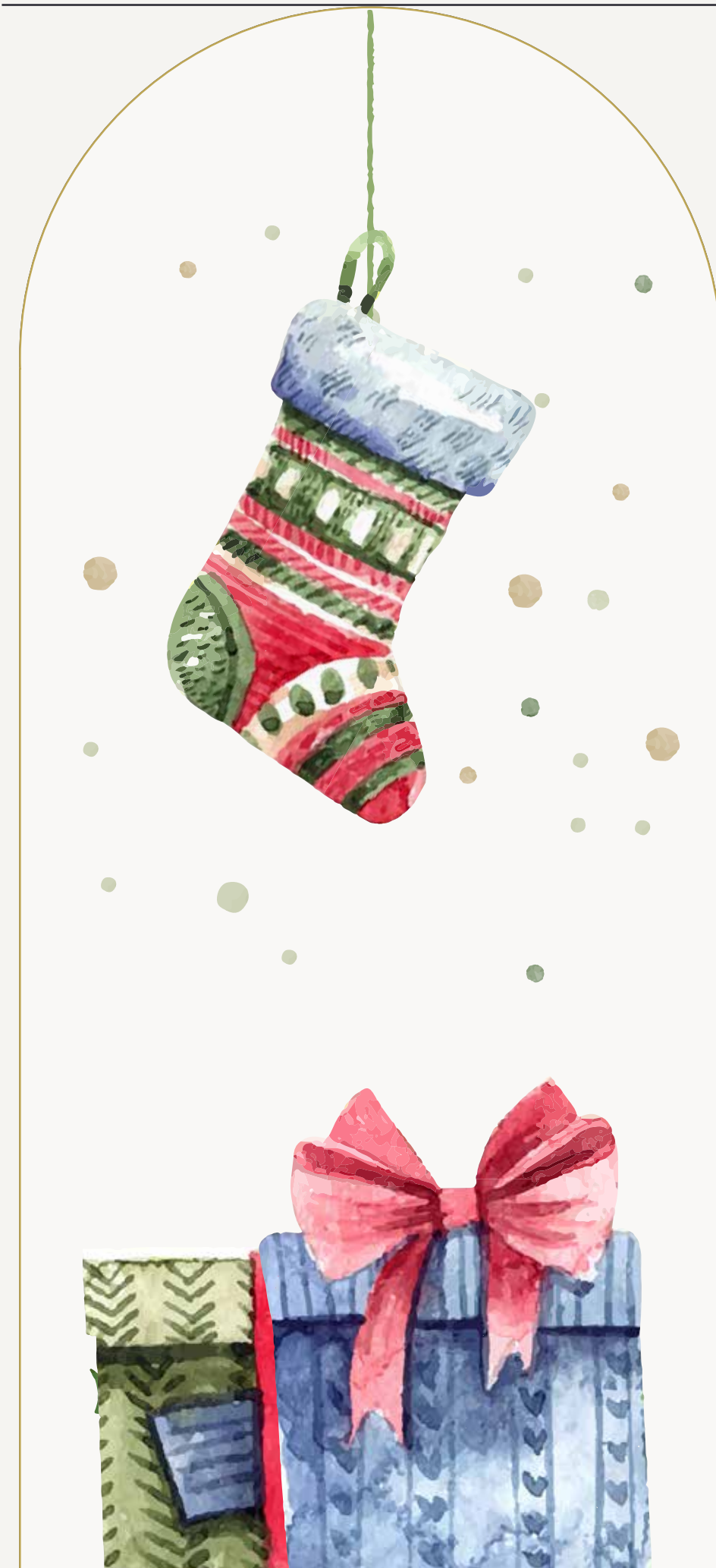
95,00 €

per person

VAT or general import tax included

Drinks not included

# 25 CHRISTMAS DAY



## ☀ *\_Children's menu*

55,00 €

per person

VAT or general import tax included

Drinks not included

Glass of Champín

### APPETISERS

Toasted flatbread with tomato and extra virgin olive oil

Joselito Iberian acorn-fed ham

### STARTER

*Escudella* with *galets*, pilota, cabbage, black sausage and chickpeas

(Traditional catalan Christmas soup)

### MAIN COURSE

Free range chicken cannelloni with bechamel and Parmesan cheese

### DESSERT

Yule log cake

### PETIT FOURS

Tasting of Christmas delicacies

26

# BOXING DAY

 *a la carte or menu*

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## 26 BOXING DAY



95,00 €

per person

VAT or general import tax included

Drinks not included

Glass of cava

### APPETISERS

Toasted flatbread with tomato and extra virgin olive oil  
Joselito Iberian acorn-fed ham

### STARTERS

*Escudella* with *galets*, pilota, cabbage, black sausage and chickpeas  
(Traditional catalan Christmas soup)  
Free range chicken cannelloni with bechamel and Parmesan cheese

### MAIN COURSE (one to choose)

Creamy rice with baby artichokes, mushrooms and traditional romesco sauce

or

Grilled turbot with pil pil and candied leeks

or

Girona sirloin with grilled peppers, honey sauce and figs

or

Stuffed capon with dried fruits, grilled foie and the juice from its wings

### DESSERT

Yule log cake

### PETIT FOURS

Tasting of Christmas delicacies



☀ *\_Children's Menu*

55,00 €

per person

VAT or general import tax included

Drinks not included

Glass of Champín

APPETISERS

Toasted flatbread with tomato and extra virgin olive oil  
Joselito Iberian acorn-fed ham

STARTER

*Escudella* with *galets*, pilota, cabbage, black sausage and chickpeas  
(Traditional catalan Christmas soup)

MAIN COURSE

Free range chicken cannelloni with bechamel and Parmesan cheese

DESSERT

Yule log cake

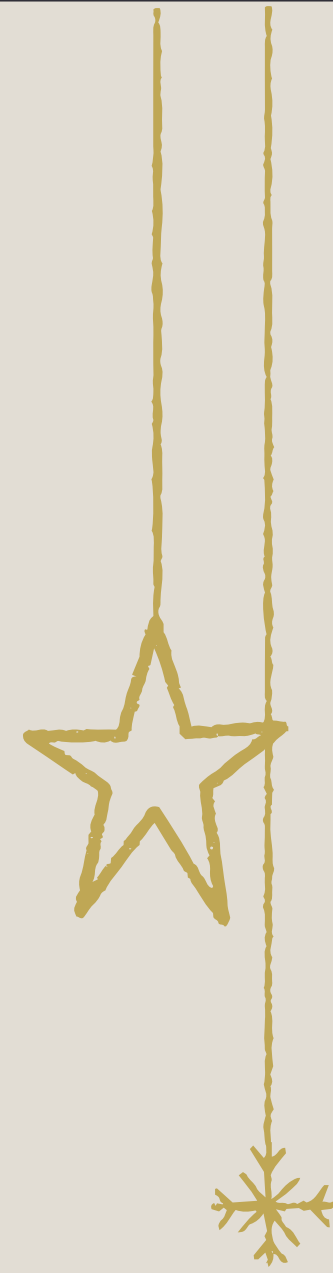
PETIT FOURS

Tasting of Christmas delicacies

31

# NEW YEAR'S EVE

**SERRAS**  
BARCELONA





# 31 NEW YEAR'S EVE

Glass of Champagne  
Natural Oysters

## APPETISERS

Cream of toasted pine nuts with candied artichoke  
Natural Balfego tuna tataki with caviar  
Focaccia with candied pork jowls and black melanosporum truffle

## STARTER

Lobster cannelloni with seafood bechamel

## MAIN COURSE

Grilled turbot with *beurre blanc* and candied leek

## THIRD COURSE

Beef tenderloin in its own juice with potato parmentier, black garlic and black melanosporum truffle

## PRE-DESSERT

Serras citric fruits

## DESSERT

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

## PETIT FOURS

Lucky grapes and gift bag



Dj Party  
Live music  
*until 2 am*

**260,00 €**  
per person

VAT or general import tax included  
Drinks not included



# 31 NEW YEAR'S EVE

## ☀ *\_Vegetarian Option*



Dj Party  
Live music  
*until 2 am*

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**260,00 €**  
per person

VAT or general import tax included  
Drinks not included

Glass of Champagne  
Vegetarian *ceviche* with citrus

### APPETISERS

Cream of toasted pine nuts with candied artichoke  
Beet tartar with salt, avocado and black melanosporum truffle  
Mushroom carpaccio with olive oil caviar

### STARTER

Potato parmentier with Calaf egg, mushrooms and black melanosporum truffle

### MAIN COURSE

Grilled aubergine with sesame sauce, lentils and watercress

### THIRD COURSE

Organic vegetable lasagna with slightly smoked bechamel sauce

### PRE-DESSERT

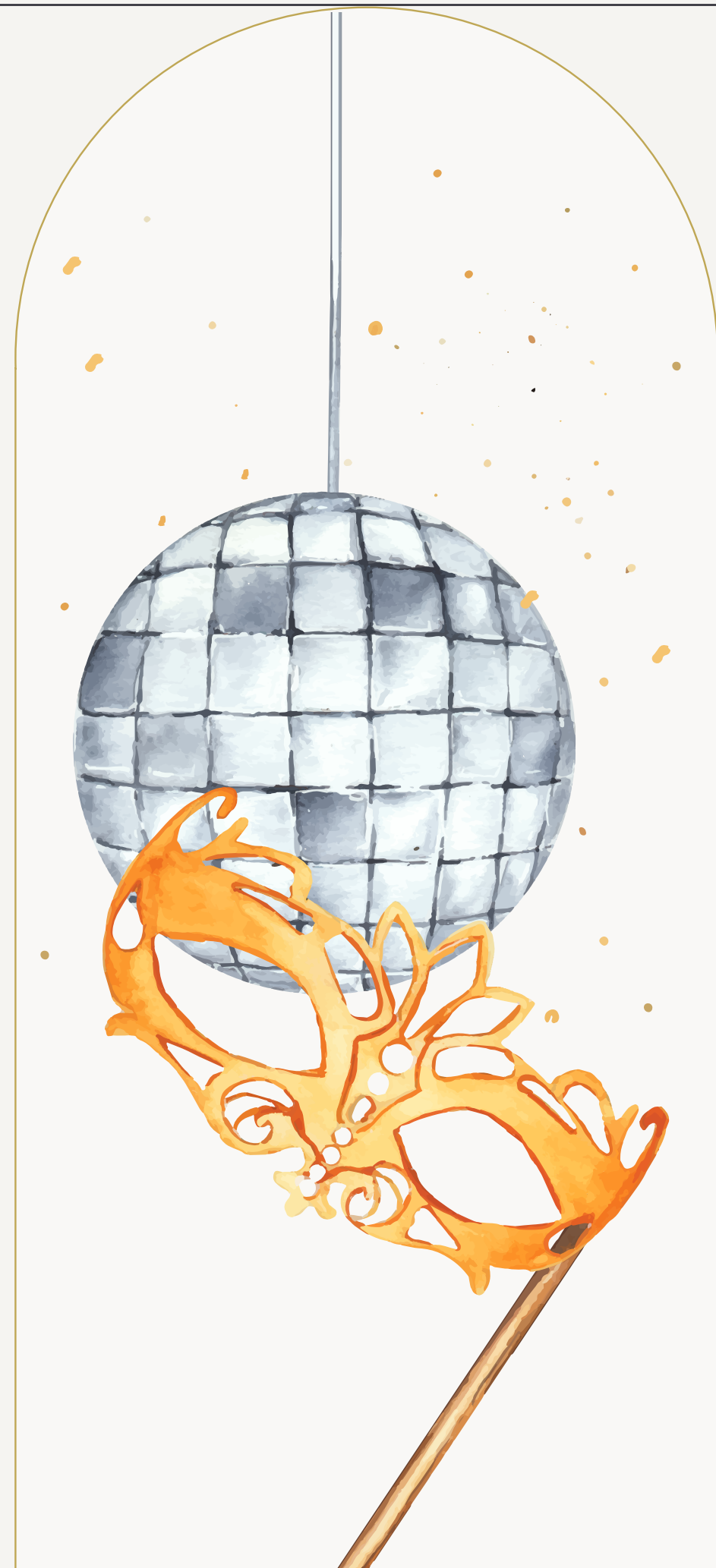
Serras citric fruits

### DESSERT

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

### PETIT FOURS

Lucky grapes and gift bag





☀ *\_Children's Menu*

140,00 €  
per person

VAT or general import tax included  
Drinks not included

Glass of Champán  
Natural Oysters

**APPETISERS**

Cream of toasted pine nuts with candied artichoke  
Informal Potatoes with mild brava  
Truffled Iberian ham bikini

**STARTER**

Free range chicken cannelloni with bechamel and Parmesan cheese

**MAIN COURSE**

Grilled turbot with *beurre blanc* and candied leek

**PRE-DESSERT**

Serras citric fruits

**DESSERT**

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

**PETIT FOURS**

Lucky grapes and gift bag



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