
CHRISTMAS FESTIVITIES MENU

2024

SERRAS
BARCELONA





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
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24 CHRISTMAS EVE

Glass of cava

APPETISERS

Prat artichoke, egg yolk, Iberian pork jowl, and tuna tartare
Robellon (wild mushroom) carbonara with warm red prawns

STARTER

Fregola with Mediterranean blue lobster

MAIN COURSE

Grilled turbot with *beurre blanc* and Maresme Peas

THIRD COURSE

Lamb shoulder with roasted red pepper

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

Prat artichoke, egg yolk and black truffle melanosporum

Salt-baked beet tartare, avocado and greek yogurt

STARTER

Potato parmentier with Calaf egg, mushrooms and black melanosporum truffle

MAIN COURSE

Flame-Grilled Eggplant glazed with coriander, Parmesan cream, beluga lentils and watercress

THIRD COURSE

Organic vegetable lasagne

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

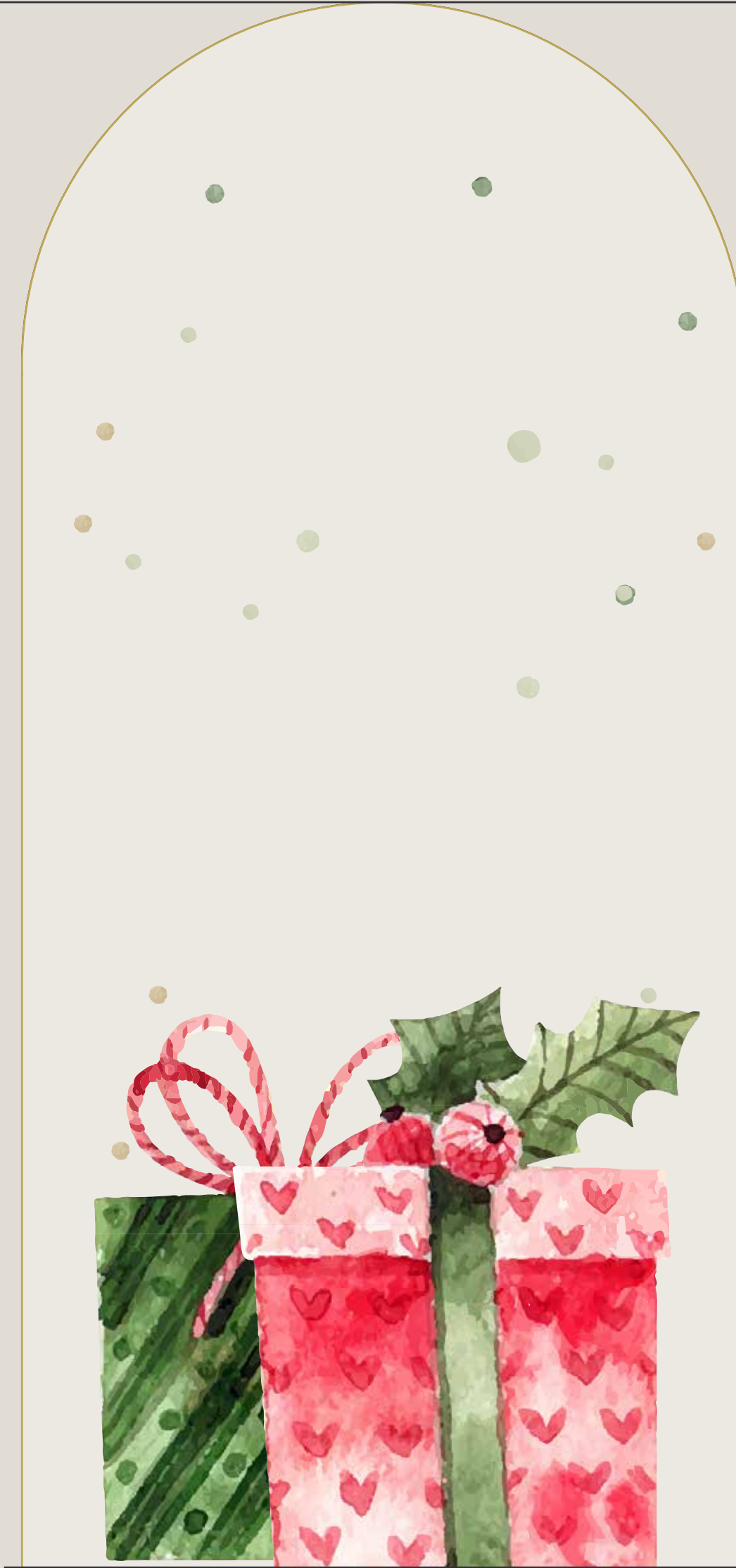
PETIT FOUR

Tasting of Christmas delicacies

25

CHRISTMAS DAY

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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 (one to choose)

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

or

Free range chicken cannelloni with bechamel and Parmesan cheese

or

Cappelletti in Capon broth

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

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

DESSERT

Grilled *Panettone* with Moscato Sabayon

PETIT FOURS

Tasting of Christmas delicacies



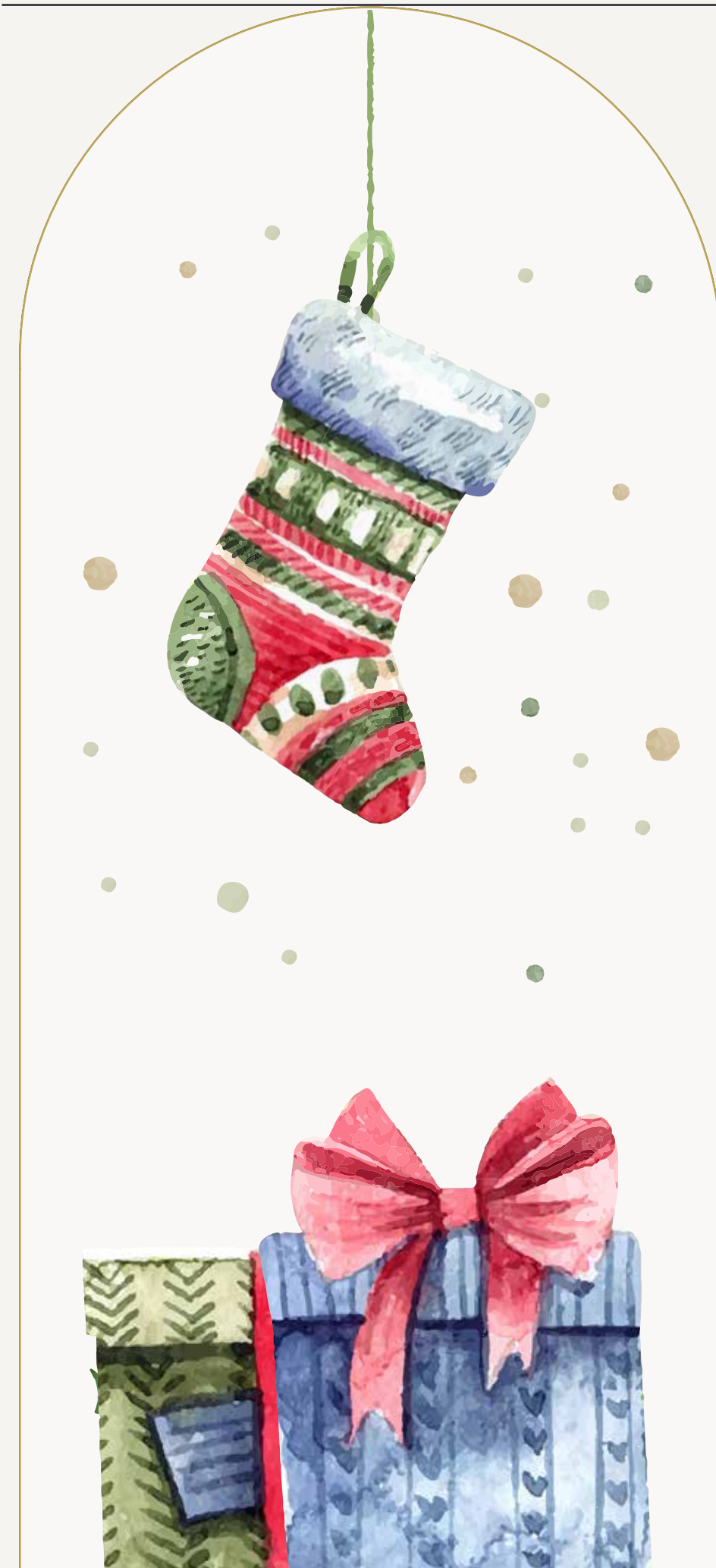
95,00 €

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

Grilled *Panettone* with sabayon

PETIT FOURS

Tasting of Christmas delicacies

26

BOXING DAY

SERRAS
BARCELONA



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 (one to choose)

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

or

Free range chicken cannelloni with bechamel and Parmesan cheese

or

Cappelletti in Capon broth

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

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

DESSERT

Grilled *Panettone* with Moscato Sabayon

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

Grilled *Panettone* with sabayon

PETIT FOURS

Tasting of Christmas delicacies

31

NEW YEAR'S EVE

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31 NEW YEAR'S EVE

Glass of Champagne Ruinart
Oysters, white garlic and Paprika from *la Vera*

APPETISERS

Prat artichoke, egg yolk, Iberian pork jowl, and tuna tartare
Lobster salad with caviar
Anchovy, smoked butter and black truffle

STARTER

Potato gnocchi with shellfish broth and Mediterranean red prawn

MAIN COURSE

Grilled turbot with *beurre blanc* and candied leek

THIRD COURSE

Braised beef in its own juice with potato parmentier, black garlic and black trumpet mushroom

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



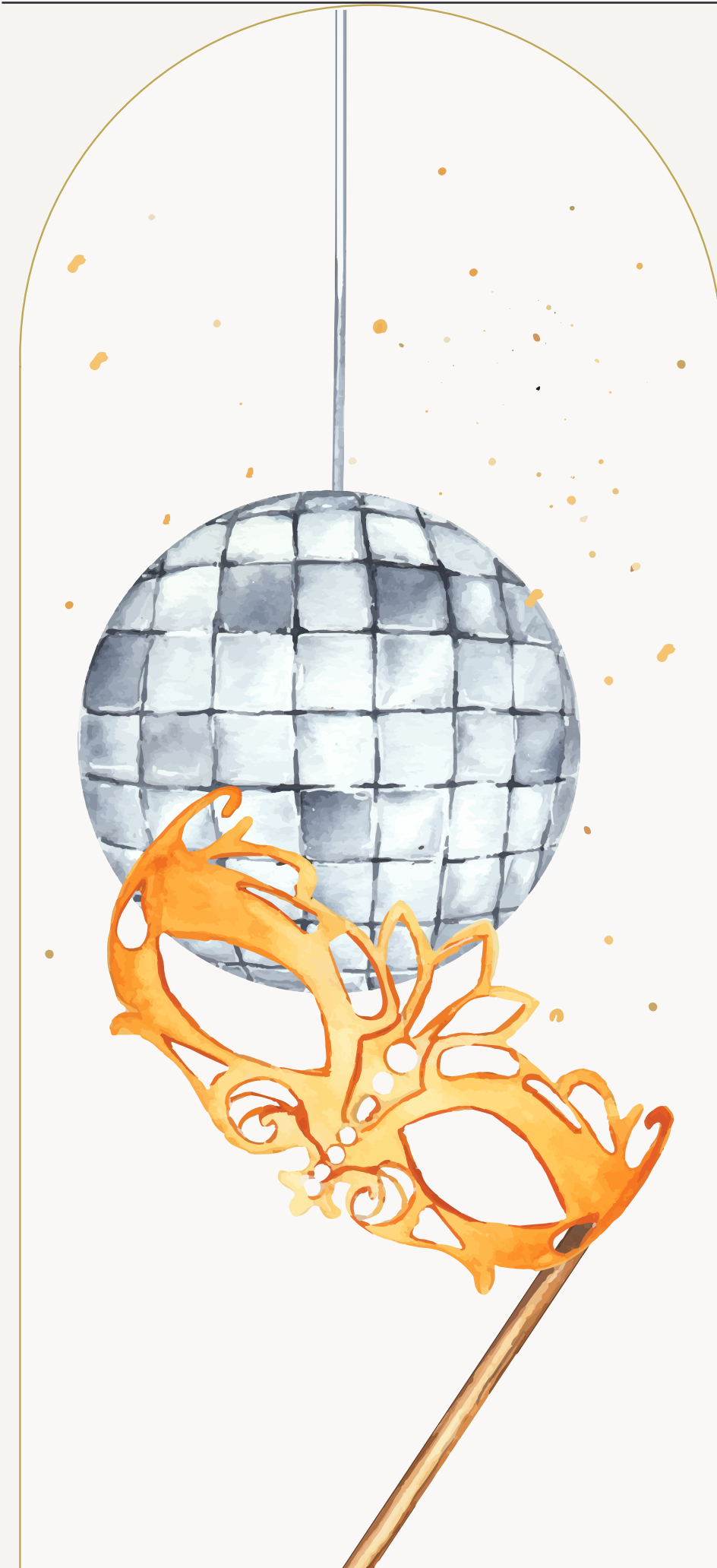
Dj Party
Live music
until 2 am

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

260,00 €

per person

VAT or general import tax included

Drinks not included

Glass of Champagne Ruinart
Vegetarian *ceviche* with citrus

APPETISERS

Prat artichoke, egg yolk and black truffle melanosporum
Salt-baked beet tartare, avocado and greek yogurt
Mushroom carpaccio with olive oil caviar

STARTER

Potato parmentier with Calaf egg, mushrooms and black melanosporum truffle

MAIN COURSE

Flame-Grilled Eggplant glazed with coriander, Parmesan cream, beluga lentils and watercress

THIRD COURSE

Organic vegetable lasagne

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

Prat artichoke, egg yolk, Iberian pork jowl, and tuna tartare
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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