

## CHRISTMAS EVE MENU

*Book in advance*

Glass of cava, served with a mini coca (flatbread) of foie gras and candied fruit

Lobster bisque with lemongrass and coconut aromas

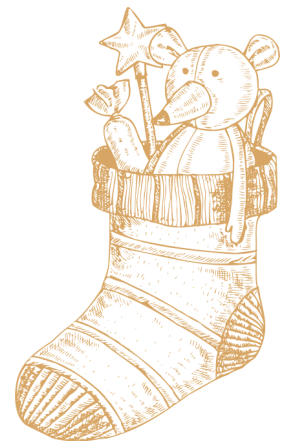
Stuffed sea urchin with a duo of: Tuna and prawn tartare with salmon roe; and Sea bream with red curry, miso, and dill mayonnaise

Crispy cannelloni of confit duck and apple with mushroom sauce

"Mar i Muntanya" (Surf and Turf) of "Porcella amb Anfós"

(Suckling Pig and Grouper), our style

Coinga cheese fondant (lava cake) with a warm red berry cream



## DRINKS

Mineral water, soft drinks, coffee, and herbal teas

"Mal Bitxo" Giró Ros 2023 (White) – Bodegas Dalt Turó

"Finca Resalso" Bodegas Emilio Moro 2024 – D.O. Ribera del Duero

Cava Prima Vides Brut - Codorniu

## CHRISTMAS EVE PACKAGE €165 PER PERSON

*24.12.25 to 25.12.25*

Stay in a Junior Suite (Double use)

Welcome amenity in the room

Spa access included

Special Christmas Eve Menu dinner

"Christmas Breakfast"

**CHRISTMAS AND ST.  
STEPHEN'S DAY SPECIAL**

*Book in advance*

On December 25th and 26th, the restaurant will only be open for lunch.

You may dine à la carte or reserve the following set menu:

**SPECIAL CHRISTMAS & ST. STEPHEN'S DAY MENU**

Welcome appetizer

Christmas "Sopa Rellena" (Traditional soup with stuffed pasta)

**To choose:**

Crispy boneless suckling pig with potato flakes and green salad

or

Fresh fish of the day

Dessert (Choose from the Chef's suggestions)

Glass of cava

*Drinks not included*



**45 € PER PERSON**

CHRISTMAS EVE CHILDREN'S MENU

*Up to 12 years old*

Homemade Chicken Croquettes

Cordon bleu with potato crisps

Chocolate cake

Water and soft drink

