

MENÚ 1

APPFTI7FR

Corvina aguachile

STARTER

Royal de foie with beluga lentils salad and vegetables

MAIN COURSE

Tender veal cooked at low temperature with roasted sweet potato and snow peas

Provencal hake and citrus sauce

DESSERT

Strawberries and raspberries bar with cream of cream
Petit fours, neules and turrones

CELLAR

WHITE WINE

Gregal D.O. Penedès (Moscat, Gewürztraminer and Malvasia)

RED WINE

Casa Vella D.O. Penedès (Cabernet Sauvignon)
CAVA

Cava Juvé Camps D.O. Cava (Macabeo, Xarel.lo and Parellada)

PRICE: € 58.00

The duration of this menu is one and a half hour Price per person. VAT included

MENÚ 2

APPETIZER

Topinambur and potato cream

STARTER

Endives, apple, nuts and scallops salad with lemon vinaigrette

MAIN COURSE

Beef sirloin with truffled puree, asparagus and meat juice or

Monkfish with green beans and clams stew

DESSERT

Spongy black chocolate, almond and caramel namelaka

CELLAR

WHITE WINE

Castillo Monjardín D.O. Navarra (Chardonay)
RED WINE

Lo Petitó D.O. Montsant (Merlot and Syrah) CAVA

Cava Juvé Camps D.O. Cava (Macabeo, Xarel.lo and Parellada)

Water and coffee

PRICE: 65,00 €

The duration of this menu is one and a half hour Price per person. VAT included

MENU 3

APPFTI7FR

Steak tartar New York
Apple and foie gras "coca bread"
Ssam smoked sardine and horseradish

STARTER

Txangurro ravioli with "suquet" sauce

MAIN COURSE

Sea bass with vegetables and plankton rice or Rack of lamb with polenta and candied artichokes

DESSERT

White chocolate and mandarin mousse Petit fours, neules and turrones

CELLAR

WHITE WINE

Més que Paraules D.O. Pla del Bages (Sauvignon Blanc, Chardonay and Picapoll)

RED WINE

Molí de Capellans D.O. Conca de Barberà (Trepat)
CAVA

Cava Tutusaus D.O. Cava (Macabeo, Xarel.lo, Chardonay and Parellada)

Water coffee

PRICE: 70,00 €

The duration of this menu is one and a half hour Price per person. VAT included

VEGETARIAN OPTIONS

(to choose two dishes)

Green salad with fruits and vegetables
Burratine salad, zucchini, truffle oil and pistachios
Tomatoes salad as a ceviche
"Escalibada" coca bread, pickled mushrooms and smoked
tofu

Asparagus from Navarra with mushroom fricasse and pine nuts

Garguillou of vegetables and seasonal coulis
Rice with vegetables and seaweed

COCKTAIL

Air baguette with Iberian ham
Marinated tuna with guacamole
Steak tartar New York
Apple and foie gras "coca bread"
Ssam smoked sardine and horseradish
Corvina aguachile
Tartar of smoked salmon and avocado
Cod fritters
Octopus and marinated bacon
Prawns battered with green romesco
Chicken buns with mole
Mini pot of pumpkin and mushrooms with chestnuts
Mini wagyu burguers
Gyoza of prawns and thai sauce

Rice station to taste
or
Sea and mountain station: meatballs with prawns
or
Roast beef station

DESSERTS

Pineapple, lime and basil textures
Creamy praline and coffee
Spongy black chocolate, almond and caramel namelaka
Petit fours, neules and turrones

CELLAR

White wine: Castillo Monjardín D.O Navarra (Chardonay)
Red Wine: Lo Petito D.O. Montsant (Merlot and Syrah)
Cava Juvé Camps D.O. Cava (Macabeo, Xarel.lo and Parellada)
Water and coffee

PRICE: € 68.00

The duration of the Christmas cocktail is two hours.

The minimum number of diners is 25 people

Price per person VAT included





Bon Nadal



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