



HOTEL
MIRAMAR
BARCELONA

★★★★★ GL

CHRISTMAS AND NEW YEAR'S EVE

CHRISTMAS MENU



CHRISTMAS APPETIZERS

Crunchy spider crab
Smoked salmon dice
Cod fritter with ink emulsion and crispy seaweed

MAIN COURSES

Traditional "Escudella" Christmas broth
Sea bass with shrimp sauce, cockles and fennel
Stuffed capon Catalan style with Perigourdine sauce

PRE DESSERT

Spiced custard, citrus and crisp

DESSERT

Rustic Christmas bûche
Waffles, nougat and petit fours

Mineral water, coffee and infusions

CELLAR

Els Amelers Garnatxa Blanca 2018, Lafou. D.O. Terra Alta
Les Brugueres 2017, Conreria d'Scala Dei, D.O.Q. Priorat
Juvé & Camps Brut Nature Reserva de la Família D.O. Cava

PRICE: €90

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

BOXING DAY MENU



APPETIZER

Potato, truffle and boletus foam
Marinated prawns with ginger and citronelle
Crispy chicken and yuzu

MAIN COURSES

Lobster salad, confit artichokes and asparagus
Sea bass with tomatoes and confit shallots, pumpkin purée and roast juice
“Sant Esteve” cannelloni

PRE DESSERT

Fresh fruit with lime and mint

DESSERTS

Crunchy dark chocolate and coffee
Waffles, nougat and petit fours

Mineral water, coffee and infusions

CELLER

Lo Noi del Saxo Vi Blanc 2018, Bielsa Ruano. D.O. Terra Alta
Llavors 2017, La Vinyeta. D.O. Empordà
Juvé & Camps Brut Nature Reserva de la Família D.O. Cava

PRICE: €75

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

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