



# Christmas Eve

24 | 12 | 24

## SHARING DISHES

*Tomato-rubbed coca bread*

*Crystal peppers*

## STARTERS

*Cardoons in an almond sauce*

*Confit artichokes with dewlap*

## MAIN COURSE

*Salt-baked sea bass*

## DESSERTS

*Raspberry mousse, blueberries and pistachios*

*Turrón and wafers*

## CELLAR

*Raventós i Blanc Manuel Raventós cava*

*2023 Palacios Remondo Plácet de Valtomelloso white wine*

€ 150 (VAT included)



# Christmas Day

25 | 12 | 24

## STARTERS

*Crystal bread rubbed with tomato*

*Señorío de Montanera Iberian ham shavings*

## MAIN COURSES

*Escudella i carn d'olla soup*

*Catalan-style organic chicken*

## DESSERTS

*Yule log with chocolate, hazelnuts and orange ice cream*

*Turron and wafers*

## CELLAR

*Bodega Otazu*

€ 120 (VAT included)

HOTEL

**ALMA**

BARCELONA

Mallorca, 271  
almabarcelona.com

T. +34 932 164 478  
jardindelalma@almabarcelona.com



# Boxing Day

26 | 12 | 24

## STARTERS

*Crystal bread rubbed with tomato*

*Anchovies pickled in vinegar*

*Lobster Russian salad*

*Salt cod esqueixada*

*Octopus with red cabbage and vitelotte potatoes*

## MAIN COURSE

*Festive cannelloni with black truffle*

## DESSERTS

*Mandarin and rosemary ice cream*

*Turrón and wafers*

## CELLAR

*Bodega Otazu*

€ 100 (VAT included)



# New Year's Eve

31 | 12 | 24

## STARTERS

*Salted Palamós red prawns*

*Maresme teardrop peas*

*Tudela artichokes with consommé*

*Venison tartare with green apple*

## MAIN COURSES

*Sea bass supreme with borage*

*Duck breast with red currents*

## PRE-DESSERT AND DESSERT

*Mandarin sorbet*

*Chestnut mousse with raspberries and chocolate*

*Turron and wafers*

## CELLAR

*Billecart-Salmon rosé champagne*

*2023 Palacios Remondo Pláacet de Valtomelloso white wine*

*2020 Palacios Remondo La Montesa red wine*

€ 260 (VAT included)



# New Year's Day

01 | 01 | 25

## STARTERS

*Crystal bread rubbed with tomato*

*Señorío de Montanera Iberian ham*

*Cantabrian anchovies*

## MAIN COURSES

*Cream of artichoke with tuna shavings*

*Leg of suckling kid*

## DESSERTS

*Orange cream, pine kernels and bergamot ice cream*

*Turron and wafers*

## CELLAR

*Bodega Otazu*

€ 100 (VAT included)

# Feast of the Three Kings

06 | 01 | 25

## STARTERS

*Crystal bread rubbed with tomato*

*Señorío de Montanera Iberian ham*

*House seafood croquettes*

*Baby cuttlefish stuffed with wild mushrooms and butifarra sausage*

*Baby broad beans with ham velouté*

## MAIN COURSE

*Monkfish stew with Galician clams*

## DESSERTS

*Three King's cake*

*Turrón and wafers*

## CELLAR

*Bodega Pago de Otazu*

€ 100 (VAT included)



HOTEL

**ALMA**

BARCELONA

Mallorca, 271  
almabarcelona.com

T. +34 932 164 478  
jardindelalma@almabarcelona.com