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HOTEL
ALMA
BARCELONA

Christmas Eve

24.12.25

APERITIF

Alma Negroni

Blinis with Ossetra caviar

Shellfish croquette

STARTERS

Tarragona salt-baked king prawns

Tudela artichokes with Palourde clams

MAIN COURSES

Monkfish stew with Spanish scallops

Venison fillet with golden chanterelles and red currents

PRE-DESSERT

Coco Martini

DESSERT

Cheese and raspberry mousse and toasted hazelnuts

Turron and wafers

CELLAR

Gosset Grande Réserve Brut

Castell d'Encus Acusp 2021

€150 (VAT included)

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HOTEL
ALMA
BARCELONA

Christmas Day

25.12.25

STARTERS

Coca bread with crystal peppers

Señorío de Montanera Iberian ham

MAIN COURSES

Escudella i carn d'olla soup

Catalan-style free range chicken

DESSERT

Yule log with chocolate, mango and passion fruit

Turron and wafers

CELLAR

Cosme Palacio, a Rioja wine from the province of Álava

Cosme Palacio Reserva 2018.
Viura (white)

Cosme Palacio Selección de barricas 2022.
Tempranillo (red)

€125 (VAT included)

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HOTEL
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Boxing Day

26.12.25

STARTERS

Tomato-rubbed crystal bread from Folgueroles

Señorío de Montanera Iberian ham

Bean salad with lobster

Baby squid stuffed with wild mushrooms and butifarra sausage

Artichoke hearts, béarnaise sauce and a Pedro Ximénez sherry reduction

MAIN COURSE

Festive cannelloni with black truffle

DESSERT

Catalan crème brûlée mousse with almond ice cream

Turron and wafers

CELLAR

Otazu Chardonnay 2024

Otazu Premium Cuvée 2022.
Tempranillo, Cabernet Sauvignon and Merlot

€110 (VAT included)

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HOTEL
ALMA
BARCELONA

New Year's Eve

31.12.25

STARTERS

Corella-grown red cardoons in a Marcona almond sauce

Spanish lobster with fermented garlic

Maresme teardrop peas with Iberian ham consommé

Tartare of wild sea bass with citrus fruits and caviar

MAIN COURSES

Wild sea bream supreme with green asparagus

Duck breast with chestnuts and pine kernels

PRE-DESSERT

Creamy yoghurt, basil and strawberry granita

DESSERT

Textures of pistachios and chocolate

Turron and wafers

CELLAR

Billecart-Salmon Brut Rosé

Plácet Valtomelloso 2023. Viura (white)

Camins del Priorat 2023. Garnacha, Cariñena, Cabernet Sauvignon, Syrah (red)

€ 260 VAT included)

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HOTEL
ALMA
BARCELONA

New Year's Day

01.01.26

STARTERS

Tomato-rubbed coca bread

Anchovies picked in vinegar

Alma chicken croquettes

MAIN COURSES

Cream of organic pumpkin, black chanterelle and scallop

Leg of suckling kid with truffled parmentier potatoes

DESSERT

Cream, chestnut and blueberry ice cream cake

Turron and wafers

CELLAR

Otazu Chardonnay 2024

Otazu Premium Cuvée 2022.
Tempranillo, Cabernet Sauvignon and Merlot

€110 (VAT included)

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HOTEL
ALMA
BARCELONA

Feast of the Three Kings

06.01.26

STARTERS

Tomato-rubbed crystal bread from Folgueroles

Señorío de Montanera Iberian ham

Alma Swiss chard croquettes

Tuna tartare with citrus fruits and avocado

Brown crab Russian salad

Curly endive salad with smoked eel

MAIN COURSE

Beef fillet with duck liver

DESSERT

Three King's cake

Turron and wafers

CELLAR

Cosme Palacio a Rioja wine from the province of Álava

Cosme Palacio Reserva 2018.
Viura (white)

Cosme Palacio Selección de barricas 2022.
Tempranillo (red)

€110 (VAT included)