

Festive Menus

Bring together your family, friends and colleagues for festive celebrations in our stunning venue on the 6th floor, overlooking Gaudí's Casa Milà and La Sagrada Familia. We will cater our exceptional food and drinks menu to your every need.

These drink packages are per guest and valid for two hours.

UNO

Mineral water
Soft drinks & juices
Coffee & tea

€15

Additional hour: €5

DOS

Mineral water
House wines
Bottled beer
Coffee & tea

€28

Additional hour: €10

TRES

Cava
Mineral water
Soft drinks & juices
House wines
Bottled beer
Coffee & tea

€37

Additional hour: €12

CUATRO

Cava
Mineral water
Soft drinks & juices
House wines
Bottled beers
Coffee & tea
Standard spirits

€52

Additional hour: €18

CINCO

Cava
Mineral water
House wines
Bottled beers
Coffee & tea
Premium spirits

€64

Additional hour: €22

Upgrade your drink package to a premium package for an additional €22

HOUSE WINES

WHITE: *Menade, D.O. Rueda*
RED: *Palacios La Montesa, D.O. Rioja*
ROSÉ: *Més que Paraules, Penedès*
CAVA: *Torelló Can Martí, D.O. Cava*

FINER WINES

WHITE: *Louis Latour, A.O.C Chablis*
RED: *Torremilanos, D.O. Ribera del Duero*
ROSÉ: *Miraval, A.O.C. Côtes de Provence*
CAVA: *Recaredo Terrers Gran Reserva Brut, D.O. Corpinnat*

€22

PREMIUM SPIRITS

VODKA: *Grey Goose* | GIN: *Gin Mare, Monkey 47* | RUM: *Bacardi 8 years*
TEQUILA: *Patrón Silver & Reposado* | BOURBON: *Jack Daniel's*
WHISKY: *Johnnie Walker Black Label*

Plated-style Dinner

All prices are per guest. VAT included.

PLATED-STYLE: OPTION 1

Marinated olives

Assortment of breads

Gambas served cold with tartar sauce

Cannelloni stuffed with pulled chicken and pork,
baked in béchamel sauce

Roasted veal with mushrooms,
gravy and patatas bravas

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Lemon tart with golden almonds

Assortment of Christmas sweets

€51

PLATED-STYLE: OPTION 2

Marinated olives

Assortment of breads

A platter of Spanish cheese & charcuterie

Sopa de galets: clear broth of mixed meats,
with pasta shells and chickpeas

Salad with green leaves, winter beans,
tuna fish, red onion & orange

Carn d'olla: a stew of mixed meats and roots
cooked with Ras el Hanout

—

Fresh fruit platter

Assortment of Christmas sweets

€57

PLATED-STYLE: VEGETARIAN

Marinated olives

Assortment of breads

Swiss chard leaves stuffed with wild rice &
olives with spicy tomatoes sauce

Stew of roots, mushrooms & black kale with
chickpeas and Ras el Hanout

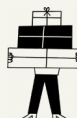
Mixed leaves salad, pomegranate,
French vinaigrette

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Lemon tart with golden almonds

Assortment of Christmas sweets

€51



Family-style Dinner

All prices are per guest. VAT included.

FAMILY-STYLE: OPTION 1

Marinated olives

Assortment of breads

Salad with green leaves,
winter beans, tuna fish, red onion & orange

Jamón Ibérico platter, pan con tomate

Roast of lamb with potatoes, Swiss chard
and chickpeas

Cannelloni stuffed with pulled chicken and pork,
baked in béchamel sauce

Salad of green beans roasted cherry tomatoes,
hazelnuts, olive oil & garlic dressing

Lemon tart golden almonds

Assortment of Christmas sweets

€75

FAMILY-STYLE: OPTION 2

Marinated olives

Assortment of breads

A platter of Spanish cheese & charcuterie

Fried calamari with lemon aioli

Cochinillo roasted with potatoes,
onions and Persian lemons

Roasted lobster, herb butter

Salad of green leaves & herbs
parmigiano-reggiano dressing

Fruit salad honey & tahini dressing

Assortment of Christmas sweets

€86

FAMILY-STYLE: VEGETARIAN

Marinated olives

Assortment of breads

Calamares del campo: crispy onion and
pepper rings, lemon aioli

Mushroom croquettes

Stew of sweet potatoes, spinach & aubergine with
chickpeas and Ras el Hanut

Cannelloni stuffed with mushroom ragout,
baked in béchamel sauce

Salad of green beans roasted cherry tomatoes,
hazelnuts, olive oil & garlic dressing

Fresh fruit platter

Assortment of Christmas sweets

€71

Cocktail-style Dinner

All prices are per guest. VAT included.

COCKTAIL-STYLE: OPTION 1

Cone of fried calamari

Cod fish brandade, water cracker and Espelette pepper

Pincho of anchovies and ajvar (aubergine and pepper)

“Entremeses” in a cone

Sweet bread with Catalan sausage

Pincho of chicken salad with capers

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Fresh fruit skewer

Assortment of Christmas sweets

€37

COCKTAIL-STYLE: OPTION 2

Pulled lamb in a steamed brioche with special sauce and rocket

Mini croissant with Jamón Ibérico

Shrimps skewer with green olives

Ham croquettes

Spanish deviled eggs with tuna, mayo and smoked paprika

Olivier salad with roasted peppers and anchovies

Grilled octopus skewer with salsa verde

Spanish omelette

Spinach and chickpeas stew in a glass

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Fresh fruit skewer

Assortment of Christmas sweet

€49

