



**olivia
balmes
hotel**
**** SUPERIOR

Christmas Menus 2018

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Bookings 93 214 20 46

CHRISTMAS EVE 24th December

Appetizers

- Iberian Ham with Coca Bread with Tomato
- Foie Micuit with Strawberry Jam in Cereal Loaf Chip
- Octopus brochette with Alioli of Pimentón de la Vera (Red pepper powder) and Red Caviar

Menu

- - Scallops with Grilled Prawns on puff pastry cookie, Escarole, Mango Dice and Romesco Vinaigrette.

- Roasted Suckling Pig terrine with "trinxat" (mashed potato and cabbage cake with bacon and crispy ham) Potato Cup filled with Seasonal Mushrooms to the Carbonara with Mastinell Wine Reduction

Desserts

- Chocolate cake with Macedonia of Red Fruits and Fresh Mint
- Winery included: waters, Wine and Cava Mastinell. Cafés and Infusions

45€ vat included

CHRISTMAS DAY 25th December

Appetizers

- Iberian Ham with Coca Bread with Tomato · Iberian ham slate with bread
- Mini Octopus Salad with Avocado, Concasse Tomato and red pepper oil prawn and cherry tomato skewer
- Homemade Croquettes

· Coca de Escalibada (Catalonia pizza) with Caramelized Goat Roll and Mango Vinaigrette.

Menu

· Traditional Catalan soup and stew

· Wide sea bass with Avocado and Seaweed Maki, grilled endive, endive, turned Vegetables and Soft Coconut and Curry Sauce.

or

· Guinea fowl Stuffed with Foie and Potato Ratte, Vegetable Wrapped in Bacon, Raisins and Plum Sauce

Desserts

- Yule log
- Nougats and Neulas (Traditional catalán biscuit)

55€ vat included

BOXING DAY 26th December

Appetizers

- Homemade croquettes
- Catalonian-style pizza with Caramelized Goat Cheese and Mango Vinaigrette
- Foie Micuit with Strawberry Jam, Loaf Bread Chip with Cereals
- Iberian Ham with Coca Bread with Tomato.
- Foie Micuit with Strawberry Jam, Loaf Bread Chip with Cereals

Menu

· Cannelloni of San Esteban in the Traditional Way with White Truffle Oil and Grated Black Truffle
or
· Salad of Octopus "A feria" with Sweet confit potato, Paprika Mayonnaise, Purple Potato chips and tomato wedges with Provençal herbs and cherries.

· Lamb's terrine on Pastry puff pizza with Caramelized Pears and Lucky Grapes, Banana Chips and Salvia Sauce.

or
· Turbot with Sautéed Langoustines, Artichokes in Textures, Zucchini Garnish and Mastinell Cava Sauce

Desserts

- Opera cake with coffee and Mascarpone Ice Cream Foam

55€ vat included

NEW YEAR 1th January

Appetizers

- Red scorpionfish mouse with brie
- "Trinxat" (mashed potato and cabbage cake with bacon and crispy ham)
- Homemade croquettes

Menu

· Foie Salad with Escarole, Prunes and Raisins, Orange and Pink grapefruit and Pedro Ximenez 50 years Vinaigrette

or

- Rigatoni of Seasonal Mushrooms and Prawns with Black Olives,

- Beef Entrecote with Goat Cheese bombons, Wonton Pasta filled with vegetables and Purple Potato Chips
- Hake with Ajoarriero (with oil, garlic and peppers) and roasted peppers, Black Garlic Confit, Baked Potato with Fine Herbs and Cardinale Sauce with red drivers peppers

Desserts

- Spiral of Red Fruit Mousse with White Chocolate and Black Chocolate Ornaments

Winery included: waters, Wine and Cava Mastinell. Cafés and Infusions

45€ vat included

THREE KINGS 6th January

Appetizers

- Brie Caramelized with Sugar, Strawberries Jam, arugula and Iberian Ham
- Marinated Salmon Tartar with Avocado, Raff Tomato Jam and Virgin Olive Caviar Oil
- Homemade croquettes

Menu

- · Prawns Salad with Artichokes of the Prat in Textures, and Tomato concise vinaigrette with diced almonds
or
- Seafood Risotto with fried calamari andalusian style and Clams (Without Mussels)

- Grilled Iberian Pork Secret cut with Pineapple, Candied Shallots, Carrot Chips and Chimichurri Sauce
- Wild Sea Bass with Baby Vegetables Mosaic, Cream of Garlic with Almonds, Sepia Ink.

Desserts

- "Piña Colada" mouse with with Coconut Foam and Cane Rum Gelée
- "King cake"

45€ vat included

BEVERAGES INCLUDED IN ALL MENUS

- Mineral waters, refreshing drinks, juices or beers.
- Arte red wine, Chardonnay white wine and Cava Brut Real Mastinell D.O. Penedes.