

FESTIVE SEASON MENUS
2019



ALMANAC

BARCELONA

STARTERS

Foie Terrine with caramelized smoked eel & Pedro Ximenez wine sauce
Scallops with truffle potato parmentier and veal juice
Braised artichokes with toasted pine nut cream and candied mushrooms
Traditional Catalan *Escudella*

MAIN COURSES

Traditional monkfish Catalan stew *Suquet* with chive and pine nuts *picada*
Chicken & Foie traditional cannelloni with fresh milk bechamel
Galician beef shoulder, black truffle, baby carrots and potato purée
Low temperature egg, cauliflower cream sauce & braised green spring asparagus

DESSERTS

Madagascar Traditional Christmas dessert cake, ginger, cheesecake & Manjari chocolate 64%
Mango & pineapple minestrone with light Caramelia 36% mousse
Sacher cake
Infused winter seasonal fruits

Water, coffee & tea
Christmas sweets

PRICE: 65€ PER PERSON INCLUDING WINE SELECTION
PRICE: 50€ PER PERSON NOT INCLUDING WINE SELECTION

WINE SELECTION: Blanc Tranquille D.O Penedès
Caliel Roble D.O Ribera del Duero
Torelló Brut Reserva D.O Corpinat

24TH
25TH
26TH
DECEMBER



25TH DECEMBER BRUNCH

LA CALA & ORTO MEDITERRÁNEO VERMOUTH

Olives & pickles
Mussels
Anchovy stocks
Potatoes chips
La Cala dip Sauce

DON OSTRÁ

Enjoy “Don Ostra” oyster’s selection
with its pairings

TARTARE SHOW COOKING

Galician beef tartare
“Balfegó” tuna tartare



SEAFOOD & SMOKED SALMON STATION

Carpier smoked salmon
Carpier Gin-tonic smoked salmon
Mussels
Clams
Prawns
Homemade Vinaigrettes & Sauces

IBERIC PORK COLD CUTS & CHEESE STATION

Hand cut Iberic Bellota ham
Catalan pork cold cuts assortment
Wide selection of local & international cheeses
with homemade breads and jams
Have you ever tried our one-year aged *Sobrasada*?

VEGGIE STATION

Eggplant, zucchini & asparagus pâté
Homemade coca breads assortment
Cold braised vegetables cooked in a wood-fired oven
Mini salads
Burrata, Cesar, Waldorf, Quinoa, Hummus
Taste our smoked and pickled veggies

25TH DECEMBER BRUNCH

MAIN COURSES

Scallops with truffled potato parmentier & veal jus
Farmed chicken & Foie traditional cannelloni with porcini mushrooms bechamel sauce
Escudella, Catalan meat and truffle - traditional Catalan Christmas soup
Monkfish & Cockles traditional Catalan stew *Suquet*, with chive & pine nuts *picada*
Galician beef shoulder, black truffle, baby carrots and potato purée
Iberic pork rice with Wagyu black sausage

DESSERTS

Cherries & coconut streusel muffins
Chocolate muffins
Peanut brownie
Honey brownie
Marshmallows with hot chocolate
Cookies
Gingerbread cookies
Passion bombon
Olive oil bombón
Chocolate Lollypops
Traditional chocolate cake
Panettone
Sacher Tart

Water, coffee & tea

PRICE: 90€ PER PERSON
INCLUDING WINE SELECTION

WINE SELECTION: Blanc Tranquille D.O Penedès
Caliel Roble D.O Ribera del Duero
Torelló Brut Reserva D.O Corpinat

26TH DECEMBER BRUNCH

LA CALA & ORTO MEDITERRÁNEO VERMOUTH

Olives & pickles
Mussels
Anchovy stocks
Potatoes chips
“La Cala” dip sauce

SEAFOOD & SMOKED SALMON STATION

Carpier smoked salmon
Carpier Gin-tonic smoked salmon
Mussels
Clams
Prawns
Homemade Vinaigrettes & Sauces

IBERIC PORK COLD CUTS & CHEESE STATION

Hand cut Iberic Bellota ham
Catalan pork cold cuts assortment
Wide selection of local & international cheeses with
homemade breads and jams
Have you ever tried our one-year aged *Sobrasada*?

VEGGIE STATION

Eggplant, zucchini & asparagus pâté
Homemade coca bread assortment
Cold braised vegetables cooked in a wood-fired oven
Mini salads
Burrata, Cesar, Waldorf, Quinoa, Hummus
Taste our smoked and pickled veggies



26TH DECEMBER BRUNCH



MAIN COURSES

Scallops with truffled potato parmentier & veal jus
Farmed chicken & Foie traditional cannelloni with porcini mushrooms bechamel sauce
Escudella - traditional Catalan Christmas soup
Monkfish & Cockles traditional Catalan stew *Suquet*, with chive & pine nuts *picada*
Galician beef shoulder, black truffle, baby carrots and potato purée
Iberic pork rice with Wagyu black sausage

DESSERTS

Cherries & coconut streusel muffins
Chocolate muffins
Peanut brownie
Honey brownie
Marshmallows with hot chocolate
Cookies
Gingerbread cookies
Passion bombon
Olive oil bombón
Chocolate Lollypops
Traditional chocolate cake
Panettone
Sacher Tarte - Austrian cake

Water, coffee & tea

PRICE: 70€ PER PERSON
INCLUDING WINE SELECTION

WINE SELECTION: Blanc Tranquille D.O Penedès
Caliel Roble D.O Ribera del Duero
Torelló Brut Reserva D.O Corpinat

STARTERS

Lime with scallop tartar & sisho
Braised pork jowl mini pita, yakiniku, coriander & mint
Truffled cheese 2019
Olives & anchovies sphericals
Hand cut “Bellota” Iberic Ham
Tomato & Almanac olive oil coca bread
Palamós Red prawn traditional stew *Suquet*

MAIN COURSES

Green tea steamed red thistle with caviar
Balfegó tuna tartare, aged soya & braised nori seaweed
Sole fish with Albariño wine “pil pil” sauce & fresh spinach
Galician beef shoulder, black truffle, baby carrots and potato purée

DESSERTS

Mango sphericals, lime & coconut slush
White Chocolate naked layer cake

Water, coffee & tea

NEW YEAR'S EVE DINNER

WINE SELECTION:

Blanc Tranquille D.O Penedès
Caliel Roble D.O Ribera del Duero
Torelló Brut Reserva D.O Corpinat

PRICE: 210€ PER PERSON

INCLUDING WINE SELECTION

PRICE: 265€ PER PERSON

INCLUDING WINE SELECTION AND OPEN BAR UNTIL 3AM

PREMIUM WINE SELECTION:

Fransola D.O Penedès
San Roman D.O Toro
Krug Grande Cuvée AOC Champagne

PRICE: 275€ PER PERSON

INCLUDING PREMIUM WINE SELECTION

PRICE: 330€ PER PERSON

INCLUDING PREMIUM WINE SELECTION AND OPEN BAR UNTIL 3AM



1ST JANUARY BRUNCH

FROM 12:30 TO 15:30

Enjoy our full breakfast buffet
With this unique additional dishes' selection

Veggie croissant
Braised red peppers, avocado & arugula

“Huevos estrellados” fried eggs with Iberic bellota ham
Mini beef burger with onion and Cheddar cheese
Hot dogs
Fish & Chips
Crispy chicken nuggets
Caesar salad
Salted creps station: gorgonzola, asparagus, parmesan cheese, truffle,
mushrooms, arugula
Beef with egg & truffle Schnitzel

Water, coffee & tea

PRICE: 50€ PER PERSON
INCLUDING WINE SELECTION
PRICE: 40€ PER PERSON
NOT INCLUDING WINE SELECTION

WINE SELECTION: Blanc Tranquille D.O Penedès
Caliel Roble D.O Ribera del Duero
Torelló Brut Reserva D.O Corpinat

SHARING MENU 6TH JANUARY



STARTERS

Tomato & Burrata salad with freeze-dried pesto
Braised vegetables with corn & truffled *Romesco* sauce
Gall del Prat chicken cannelloni, parmesan & bechamel sauce
Foie micuit, carasatu bread and homemade jams

MAIN COURSES

Market fish with spinach “pil pil” & cockles
Galician beef shoulder, black truffle, baby carrots and potato purée

DESSERTS

Sacher tarte - Austrian cake
Traditional “Roscon de Reyes”

Water, coffee & tea

PRICE: 60€ PER PERSON
INCLUDING WINE SELECTION
PRICE: 45€ PER PERSON
NOT INCLUDING WINE SELECTION

WINE SELECTION: Blanc Tranquille D.O Penedès
Caliel Roble D.O Ribera del Duero
Torelló Brut Reserva D.O Corpinat

PRICE: 45€ PER PERSON

STARTERS

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Escudella y carn d'olla - Traditional Catalan Christmas soup

or

Gall del Prat Chicken cannelloni, foie, parmesan cheese and bechamel sauce

or

Penne with tomato sauce & parmesan cheese

MAIN COURSE

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Fried Hake with potato fries

or

Veal Milanese with potato fries

or

Braised vegetables

DESSERTS

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Ice cream assortment

or

Chocolate “Welcome 2020”

KIDS MENU



CONDITIONS



All prices include VAT, Christmas decoration and minutes.
The menu must be paid at the time of confirming the reservation.

If you have any food allergies or intolerances,
please let us know when making your booking.

CONTACT



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ALMANAC

B A R C E L O N A