

'STARTERS' STARTERS

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

'MAIN COURSES' MAIN COURSES

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

'DESSERTS' DESSERTS

'Madagascar Traditional Christmas dessert cake, ginger, cheesecake & Manjari chocolate 64%' Madagascar Traditional Christmas dessert cake ginger cheesecake & Manjari chocolate 64% Mango & pineapple minestrone with light Caramelia 36% mousse

'Infused winter seasonal fruits'
Infused winter seasonal fruits

'Water, cofee & tea'
Water coffee & tea'
Christmas sweets

DECEMBER

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

'WINE SELECTION:'
WINE SELECTION:

'Blanc Tranquille D.O Penedès'
Banc Tranquille D.O Penedès'
Banc Tranquille D.O Penedès'
Galiel Roble Despinat'
Torelló Brut Reserva D.O Corpinat

DECEMBER'

DECEMBER BRUNCH

'LA CALA & ORTO '
'MEDITERRÁNEÓ LÆRMOUTHO
MEDITERRÁNEO VERMOUTH

'Olives & pickles'
Olives & pickles
Olives & pickles
'Anchows stocks'
Anchows stocks'
Lactatges phigs ce'
La Cala dip Sauce

'DON OSTRA'
DON OSTRA

'Enjoy ·Don Ostra· oyster·s selection 'Enjoy "Don Ostra" oyster's selection with its pairings

'TARTARE SHOW COOKING'
TARTARE SHOW COOKING

'Galician beef tartare'
Galician beef tartare'
Balician beef tartare'
"Balfego" tuna tartare



SEAFOOD & SMOKED' SEAFMOND STATION

'Carpier smoked salmon'
'Carpier Bin-tonic smoked salmon'
Carpier Gin-tonic smoked salmon'
Carpier Gin-tonic smoked salmon
Mussels
'Flams'
'Homemade Virallifettes & Sauces'

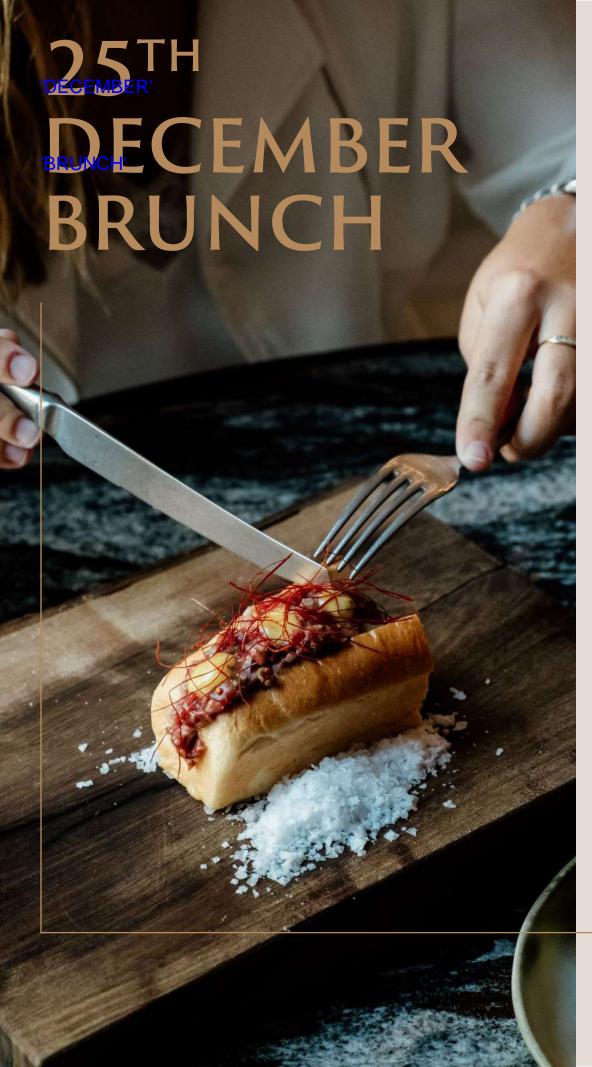
'IBERIC PORK COLD CUTS'
IBERIC PORK COLD CUTS'
& CHEESE STATION

Homemade Vinaigrettes & Sauces

'Hand cut Iberic Bellota ham'
'Catalan pork Cold cuts assortment'
'Wide Selection of local & international cheeses '
Wide selection of local & international cheeses
'Have you'the membrade breads and in sobrasada?'
Have you ever tried our one-year aged Sobrasada?

'VEGGIE STATION'
VEGGIE STATION

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



'MAIN COURSES' MAIN COURSES

'Farmed chicken & Scall psy with truffled Bottato parmentier & year jusechamel sauce' Farmed chicken & Foie traditional cannelloni with porcini mushrooms bechamel sauce Escudella, Catalan meat and truffle - traditional Catalan Christmas souppicada' 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' DESSERTS

'Cherries'

Cherries & coconut streusel muffins

Chocolate muffins

Peanut brownie

'Marshmallows with you chocolate'

Marshmallows with hot chocolate

'Gingelbread cookies'

Gingerbread cookies

Bassion bombon

'CPliverail bembéns'

'Trachocolate Lollypopske'

Traditional chocolate cake

'Sacrettonert'

Sacher Tart

Water, coffee & tea

'PRICE: 90- PER PERSON' 'INCLUDING WINE SELECTION'

'WINE SELECTION:' 'Blanc Tranquille D.O Penedès' Blane Transpills D. Ribereddel Duero' Galieli Boble DRO Beberard of Diverginat' Torelló Brut Reserva D.O Corpinat

DECEMBER'

ECEMBER BRUNCH

'LA CALA & ORTO '
'MEDITERRÁNEO VERMOUTH

MEDITERRÁNEO VERMOUTH

'Olives & pickles'
Olives & pickles
Olives & pickles
'Anchows elsocks'
Anchows stocks
' Potatoes cipipauce'
"La Cala" dip sauce

SEAFOOD & SMOKED'
SEAFOOD & SMOKED'
SALMON STATION

'Carpier smoked salmon'
'Carpier Bin-tonic smoked salmon'
Carpier Gin-tonic smoked salmon
Mussels
'Clams'
'Homemade Virallitetes & Sauces'

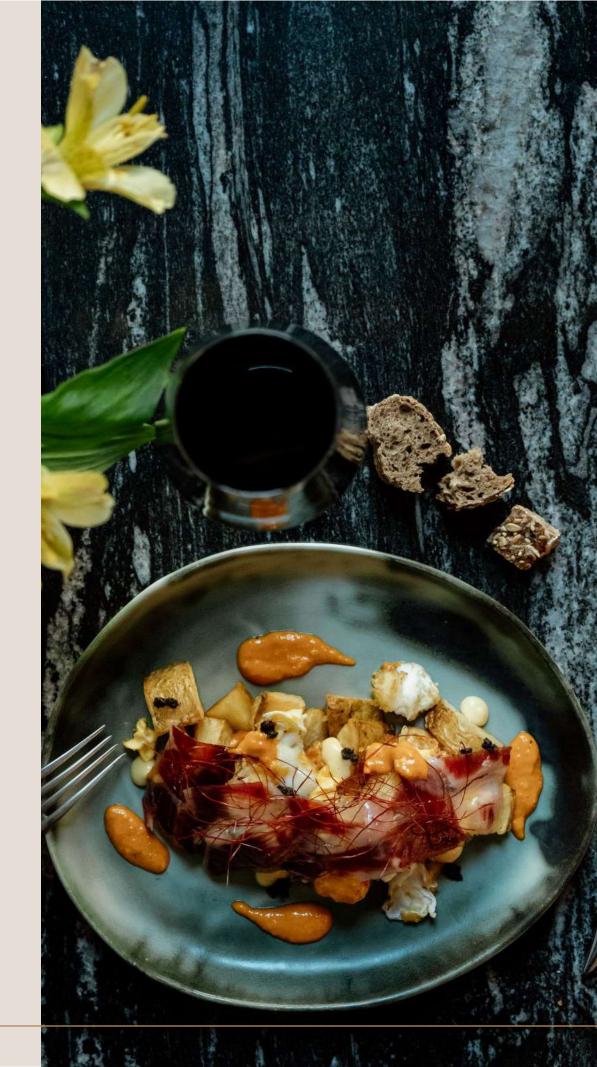
Homemade Vinaigrettes & Sauces

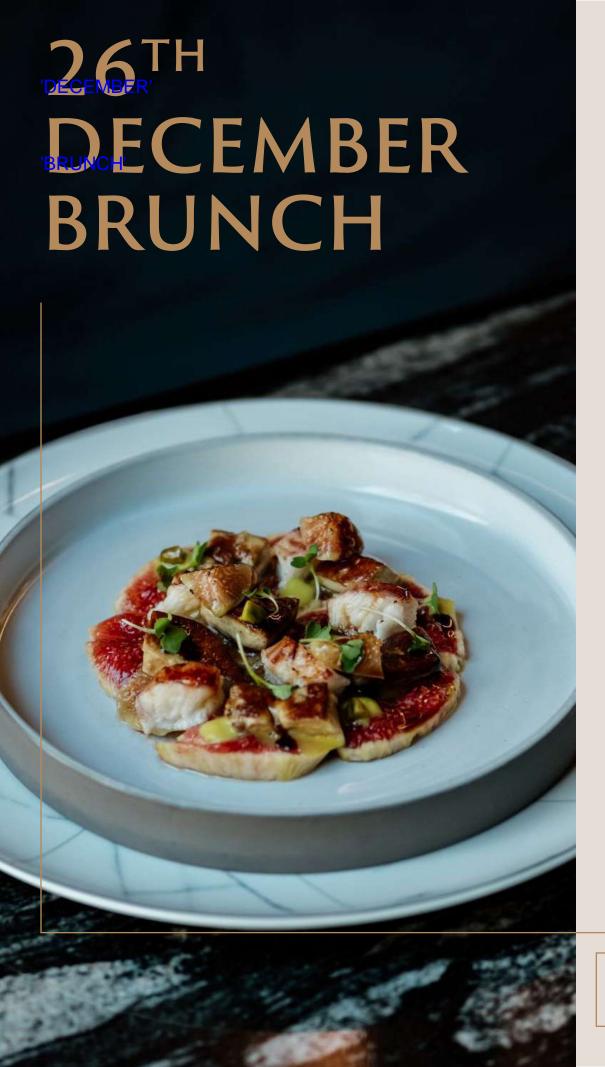
'IBERIC PORK COLD CUTS'
IBERIC PORK COLD CUTS
& CHEESE STATION

'Hand cut Iberic Bellota ham'
'Catalan pork Iberic Bellota ham'
'Catalan pork Iberic Bellota ham'
'Wide selection of local & international cheeses with '
Wide selection of local & international cheeses with '
Have you ever tried our one-year aged Sobrasada?'
Have you ever tried our one-year aged Sobrasada?

'VEGGIE STATION'
VEGGIE STATION

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







'Farmed chicken & Fole PadMichal carliellon tator parmentier & real jusechamel sauce' Farmed chicken & Foie traditional cannelloni with porcini mushrooms bechamel sauce Escudella - traditional Gatalan Christmas sophe nuts picada' 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' DESSERTS

'Cherries'

Cherries & coconut streusel muffins

Chocolate muffins

Peanut brownie

'Marshmallows with you chocolate'

Marshmallows with hot chocolate

'Gingelbread cookies'

Gingerbread cookies

Bassion bombon

'Chlive ail bembéns'

'Trachocolate Lollypopske'

Traditional chocolate cake

'Sacher Panettone trian cake'

Sacher Tarte - Austrian cake

Water, coffee & tea

'PRICE: 70. PER PERSON' 'INCLUDING WINE SELECTION'

'WINE SELECTION:' 'Blanc Tranquille D.O Penedès' Blanie Transpelle, D. R. Beneddel Duero' Galieli Boble DRO Beberard of Diverginat' Torelló Brut Reserva D.O Corpinat





'Braised pork jowl mini pita, yakiniku, conander & mint' Braised pork jowl mini pita, yakiniku, coriander & mint

'Olives & anchovies sphericals'
Olives & anchovies sphericals
Olives & anchovies sphericals
'Tomato & Almanac olive oil coca bread'
'Palamos Red prawn traditional stew Suquet'
Palamos Red prawn traditional stew Suquet

'MAIN COURSES' MAIN COURSES

'Green tea steamed red thistle with caviar'

'Balfego funa tartare, aged soya & braised nori seaweed'
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' DESSERTS

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

Water, coffee & tea





EVEL YEAR'S EVEL DINNER'S





'WINE SELECTION:'

Blanc Tranquille D.O Penedès'

Torellès Tranquille D.O Penedès'

Torellès Tranquille D.O Penedès'

Blanc Tranquille D.O Pene

'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 Penedes CTION:

Banspland Priodèsro'

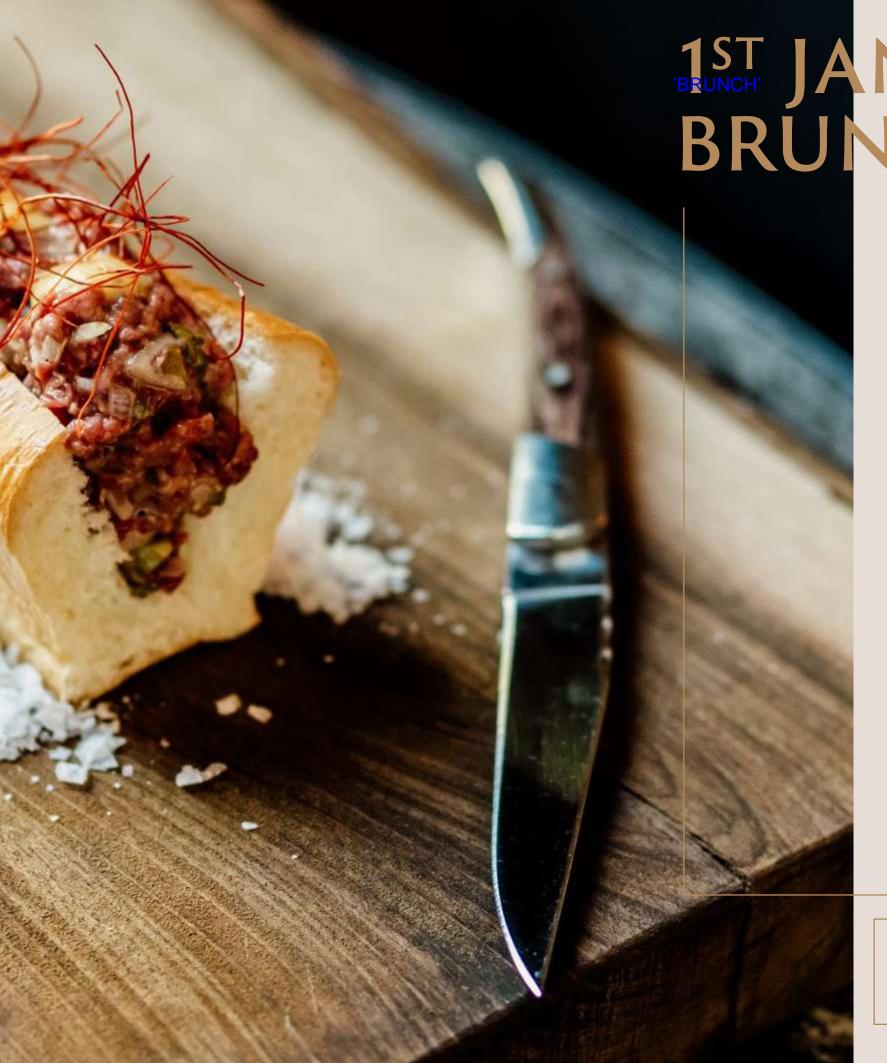
San Bonan De CTovee AOC Champagne'
Krug Grande Cuvee AOC Champagne

'PRICE: 275- PER PERSON'

'INCLUDING PREMIUM WINE SELECTION'

'PRICE: 330- PER PERSON'

TINCLUDING PREMIUM WINE SELECTION AND OPEN BAR UNITED AND OPEN BAR



1ST JANUARY BRUNCH' JANUARY BRUNCH'

'FROM 12:30 TO 15:30' FROM 12:30 TO 15:30

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

'Veggie croissant '
'Braised red peppers, avocado & arugula'
Braised red peppers, avocado & arugula

'Huevos estrellados fried eggs with Iberic bellota ham'
"Huevos estrellados" fried eggs with Iberic bellota ham
Mini beef burger with onion and Cheddar cheese

'Fish & Chips'
'Crispy chicken huggets'
Crispy chicken nuggets

'Salted creps station: gorgonzola, asparagus, parmesan cheese, trufe, 'Salted creps station: gorgonzola, asparagus, parmesan cheese, truffle, argustal parmesan cheese, truffle, argustal parmesan cheese, truffle,

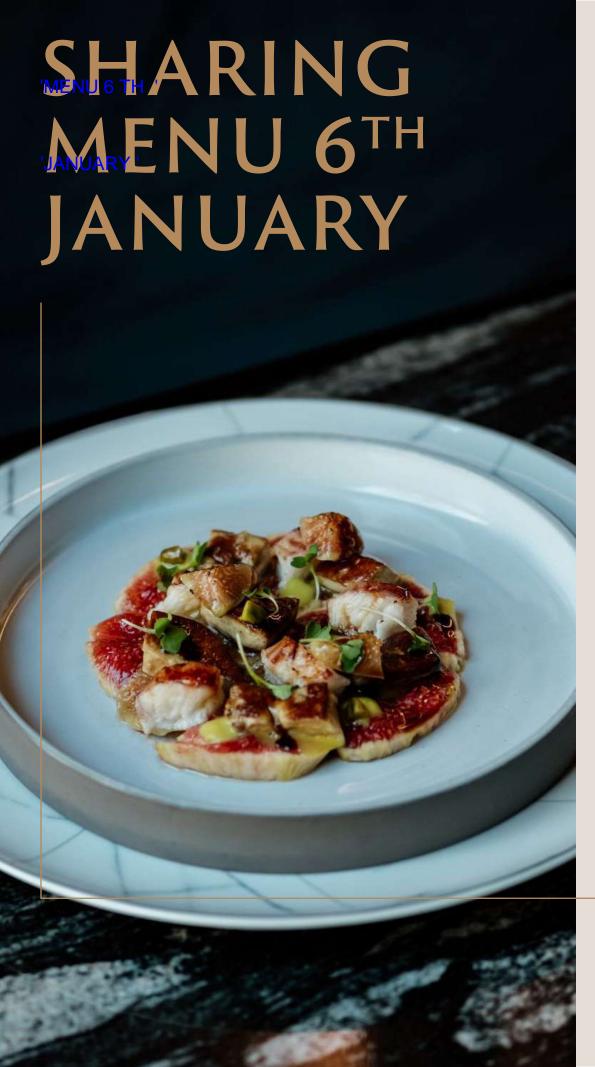
'Beef with egg & truffle Schnitzel' Beef with egg & truffle Schnitzel

'Water, cofee & tea'
Water, coffee & tea

PRICE: 50- PER PERSON '
"NCLUDING WINE SELECTION'
'PRICE: 40" PER PERSON '
NOT INCLUDING WINE SELECTION'

'WINE SELECTION:'
WINE SELECTION:

'Blanc Tranquille D.O Penedès'
Blanc Tranquille D.O Penedès Blanc Blanc



'STARTERS' STARTERS

'Tomato & Burrata salad with freeze-dried pesto'
Tomato & Burrata salad with freeze-dried pesto sauce'
'Gal Braised vegetables with form & truffled Romasson sauce'
Gall del Brat chicken cannelloni parmesan & bechamel sauce
Foie micuit, carasatu bread and homemade jams

'MAIN COURSES'
MAIN COURSES

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

'DESSERTS'
DESSERTS

'Sacher tarte - Austrian cake'
'Sacher tarte - Austrian cake'
'Sacher tarte - Austrian cake'
'Traditional "Roscon de Reyes"

Water, coffee & tea

PRICE: 60. PER PERSON'
INCLUDING WINE SELECTION'
'PRICE: 45' PER PERSON'
NOTINGLUDING WINE SELECTION'

'WINE SELECTION:'
WINE SELECTION:

'Blanc Tranquille D.O Penedès'
Blanc Tranquille D.O Penedès Duero'
Galielle Blanc Bl

'STARTERS' STARTERS

'Escudella y carn d'olla - Traditional Catalan Christmas soup' Escudella y carn d'olla - Traditional Catalan Christmas soup

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

'Penne with tomato sauce & parmesan cheese' Penne with tomato sauce & parmesan cheese

'MAIN COURSE'
MAIN COURSE

'Fried Hake with potato fries'
Fried Hake with potato fries

'Veal Milanese With potato fries'
Veal Milanese with potato fries

'Braised Vegetables'
Braised vegetables

'DESSERTS'
DESSERTS

'Ice cream assortment' Ice cream assortment

'Chocolate · Welcome 2020 · Chocolate "Welcome 2020"



'CONDITIONS' CONDITIONS

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

The menumust 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.'

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'CONTACT'
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'reservas.linia@liniabarcelona.com' reservas.linia@liniabarcelona.com 'www.liniabarcelona.com ' www.liniabarcelona.com '

Gran Via de les Corts Catalanes 619-621 'Gran Via de les Corts Catalanes 619-621 'Barcelona, Spain 08007 Barcelona, Spain

