

'FESTIVE SEASON MENUS'

FESTIVE SEASON MENUS

'2019'

2019



ALMANAC

BARCELONA

'STARTERS'
STARTERS

'Foie Terrine with caramelized smoked eel & Pedro Ximenez wine sauce'
Foie Terrine with caramelized smoked eel & Pedro Ximenez wine sauce
Scallops with truffle potato parmentier and veal juice
Scallops with truffle potato parmentier and veal juice
'Braised artichokes with toasted pine nut cream and candied mushrooms'
Braised artichokes with toasted pine nut cream and candied mushrooms
Traditional Catalan Escudella
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 & Foie traditional cannelloni with fresh milk bechamel
'Galician beef shoulder, black truffle, baby carrots and potato purée'
Galician 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
Mango & pineapple minestrone with light Caramelia 36% mousse
Sacher cake
Sacher cake
'Infused winter seasonal fruits'
Infused winter seasonal fruits

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

'PRICE: 65. PER PERSON INCLUDING WINE SELECTION'

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

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

'WINE SELECTION:'
WINE SELECTION:

'Blanc Tranquille D.O Penedès'
Blanc Tranquille D.O Penedès
'Cane Roubé D.O Ribera del Duero'
Cane Roubé D.O Ribera del Duero
'Torrelló Brut Reserva D.O Corpinat'
Torrelló Brut Reserva D.O Corpinat

24TH
'25TH'
25TH
'26TH'
26TH
'DECEMBER'
DECEMBER



25TH
'DECEMBER'
'BRUNCH'
DECEMBER
BRUNCH

'LA CALA & ORTO '
LA CALA & ORTO
'MEDITERRÁNEO VERMOUTH'
MEDITERRÁNEO VERMOUTH

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

'DON OSTRÁ'
DON OSTRÁ

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

'TARTARE SHOW COOKING'
TARTARE SHOW COOKING

'Galician beef tartare'
Galician beef tartare
'Balfegó· tuna tartare'
“Balfegó” tuna tartare



'SEAFOOD & SMOKED '
SEAFOOD & SMOKED
SALMON STATION

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

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

'Hand cut Iberic Bellota ham'
Hand cut Iberic Bellota ham
'Catalan pork cold cuts assortment'
Catalan pork cold cuts assortment
'Wide selection of local & international cheeses '
Wide selection of local & international cheeses
with homemade breads and jams
with homemade breads and jams
'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 breads assortment'
Homemade coca breads assortment
Cold braised vegetables cooked in a wood-fired oven
Mini salads
Mini salads
'Burrata, Cesar, Waldorf, Quinoa, Hummus'
Burrata, Cesar, Waldorf, Quinoa, Hummus
'Taste our smoked and pickled veggies'
Taste our smoked and pickled veggies

25TH
DECEMBER
BRUNCH



'MAIN COURSES'
MAIN COURSES

|

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

'DESSERTS'
DESSERTS

|

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

Water, coffee & tea

'PRICE: 90. PER PERSON'
PRICE: 90€ PER PERSON
'INCLUDING WINE SELECTION'

'WINE SELECTION:'
WINE SELECTION:
'Blanc Tranquille D.O Penedès'
Blanc Tranquille D.O Penedès
'Calle Rouse D.O Ribera del Duero'
Calle Rouse D.O Ribera del Duero
'Torrelló Brut Reserva D.O Corpinat'
Torrelló Brut Reserva D.O Corpinat

26TH
'DECEMBER'
'BRUNCH'

DECEMBER
BRUNCH

'LA CALA & ORTO '

'MEDITERRÁNEO VERMOUTH'

MEDITERRÁNEO VERMOUTH

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

'SEAFOOD & SMOKED '

'SALMON STATION'

SEAFOOD & SMOKED
SALMON STATION

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

'IBERIC PORK COLD CUTS '

'IBERIC PORK COLD CUTS
& CHEESE STATION'

IBERIC PORK COLD CUTS
& CHEESE STATION

- 'Hand cut Iberic Bellota ham'
- Hand cut Iberic Bellota ham
- 'Catalan pork cold cuts assortment'
- Catalan pork cold cuts assortment
- 'Wide selection of local & international cheeses with '
- Wide selection of local & international cheeses with
- 'homemade breads and jams'
- homemade breads and jams
- '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'
- Homemade coca bread assortment
- 'Cold braised vegetables cooked in a wood-fired oven'
- Cold braised vegetables cooked in a wood-fired oven
- 'Mini salads'
- Mini salads
- 'Burrata, Cesar, Waldorf, Quinoa, Hummus'
- Burrata, Cesar, Waldorf, Quinoa, Hummus
- 'Taste our smoked and pickled veggies'
- Taste our smoked and pickled veggies



26TH
'DECEMBER'
'BRUNCH'
DECEMBER
BRUNCH



'MAIN COURSES'
MAIN COURSES

|

- 'Farmed chicken & Foie traditional cannelloni with porcini mushrooms bechamel sauce'
Farmed chicken & Foie traditional cannelloni with porcini mushrooms bechamel sauce
Escudella
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
Iberic pork rice with Wagyu black sausage

'DESSERTS'
DESSERTS

|

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

Water, coffee & tea

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

'WINE SELECTION:'
WINE SELECTION:
'Blanc Tranquille D.O Penedès'
Blanc Tranquille D.O Penedès
'Calle Rouse D.O Ribera del Duero'
Calle Rouse D.O Ribera del Duero
'Torrelló Brut Reserva D.O Corpinat'
Torrelló Brut Reserva D.O Corpinat

'STARTERS'
STARTERS

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

'MAIN COURSES'
MAIN COURSES

'Green tea steamed red thistle with caviar'
Green tea steamed red thistle with caviar
'Balfego tuna 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
White Chocolate naked layer cake

Water, coffee & tea

'EVE DINNER'
NEW YEAR'S
EVE DINNER

'WINE SELECTION:'
WINE SELECTION:
'Blanc Tranquille D.O Penedès'
Blanc Tranquille D.O Penedès
'Catal Roble D.O Ribera del Duero'
Catal Roble D.O Ribera del Duero
'Torrelló Brut Reserva D.O Corpinat'
Torrelló Brut Reserva D.O Corpinat

'PRICE: 210· PER PERSON '
PRICE: 210€ PER PERSON
'INCLUDING WINE SELECTION'
INCLUDING WINE SELECTION

'PRICE: 265· PER PERSON '
PRICE: 265€ PER PERSON
'INCLUDING WINE SELECTION AND OPEN BAR UNTIL 3AM'
INCLUDING WINE SELECTION AND OPEN BAR UNTIL 3AM

'PREMIUM WINE SELECTION:'
PREMIUM WINE SELECTION:
'Fransola D.O Penedès'
Fransola D.O Penedès
'San Roman D.O Pazo'
San Roman D.O Pazo
'Krug Grande Cuvee AOC Champagne'
Krug Grande Cuvee AOC Champagne

'PRICE: 275· PER PERSON '
PRICE: 275€ PER PERSON
'INCLUDING PREMIUM WINE SELECTION'
INCLUDING PREMIUM WINE SELECTION

'PRICE: 330· PER PERSON '
PRICE: 330€ PER PERSON
'INCLUDING PREMIUM WINE SELECTION AND OPEN BAR UN'
INCLUDING PREMIUM WINE SELECTION AND OPEN BAR UNTIL 3AM



1ST JANUARY 'BRUNCH' BRUNCH

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

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

'Veggie croissant '
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'
Mini beef burger with onion and Cheddar cheese

'Hot dogs'
Hot dogs
'Fish & Chips'
Fish & Chips
'Crispy chicken nuggets '
Crispy chicken nuggets
'Caesar salad'
Caesar salad

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

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

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

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

'WINE SELECTION:'
WINE SELECTION:
'Blanc Tranquille D.O Penedès'
Blanc Tranquille D.O Penedès
'Catal Rose D.O Ribera del Duero'
Catal Rose D.O Ribera del Duero
'Torrell Brut Reserva D.O Corpinat'
Torrelló Brut Reserva D.O Corpinat

'MENU 6 TH '
'JANUARY '
SHARING
MENU 6TH
JANUARY



'STARTERS'
STARTERS

- 'Tomato & Burrata salad with freeze-dried pesto'
Tomato & Burrata salad with freeze-dried pesto
'Romesco sauce'
Braised vegetables with corn & truffled Romesco sauce
'Gall del Prat chicken cannelloni, parmesan & bechamel sauce'
Gall del Prat chicken cannelloni, parmesan & bechamel sauce
'Foie micuit, carasatu bread and homemade jams'
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
'Traditional Roscon de Reyes.'
Traditional “Roscon de Reyes”

Water, coffee & tea

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

'WINE SELECTION:'
WINE SELECTION:
'Blanc Tranquille D.O Penedès'
Blanc Tranquille D.O Penedès
'Calle Rouse D.O Ribera del Duero'
Calle Rouse D.O Ribera del Duero
'Torelló Brut Reserva D.O Corpinat'
Torelló Brut Reserva D.O Corpinat

PRICE: 45. PER PERSON
PRICE: 45€ PER PERSON

'STARTERS'
STARTERS

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

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

or
'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

or
'Veal Milanese with potato fries'
Veal Milanese with potato fries

or
'Braised Vegetables'
Braised vegetables

'DESSERTS'
DESSERTS

'Ice cream assortment'
Ice cream assortment

or
'Chocolate Welcome 2020.'
Chocolate “Welcome 2020”

'MENU'
KIDS
MENU



'CONDITIONS' CONDITIONS

'All prices include VAT, Christmas decoration and minutes.'

'All prices include VAT, Christmas decoration and minutes.'

'The menu must be paid at the time of confirming the reservation.'

The menu must be paid at the time of confirming the reservation.

'If you have any food allergies or intolerances,'

'If you have any food allergies or intolerances,'

'please let us know when making your booking.'

please let us know when making your booking.

'CONTACT' CONTACT

'reservas.linia@liniabarcelona.com'

reservas.linia@liniabarcelona.com

+34 930 187 252

'www.linia@liniabarcelona.com'

www.linia@liniabarcelona.com

'Gran Via de les Corts Catalanes 619-621 '

Gran Via de les Corts Catalanes 619-621

08007 Barcelona, Spain

08007 Barcelona, Spain





ALMANAC

B A R C E L O N A