

#### 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 Tranc

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



# 25<sup>TH</sup> DECEMBER BRUNCH

la cala & orto mediterráneo vermouth

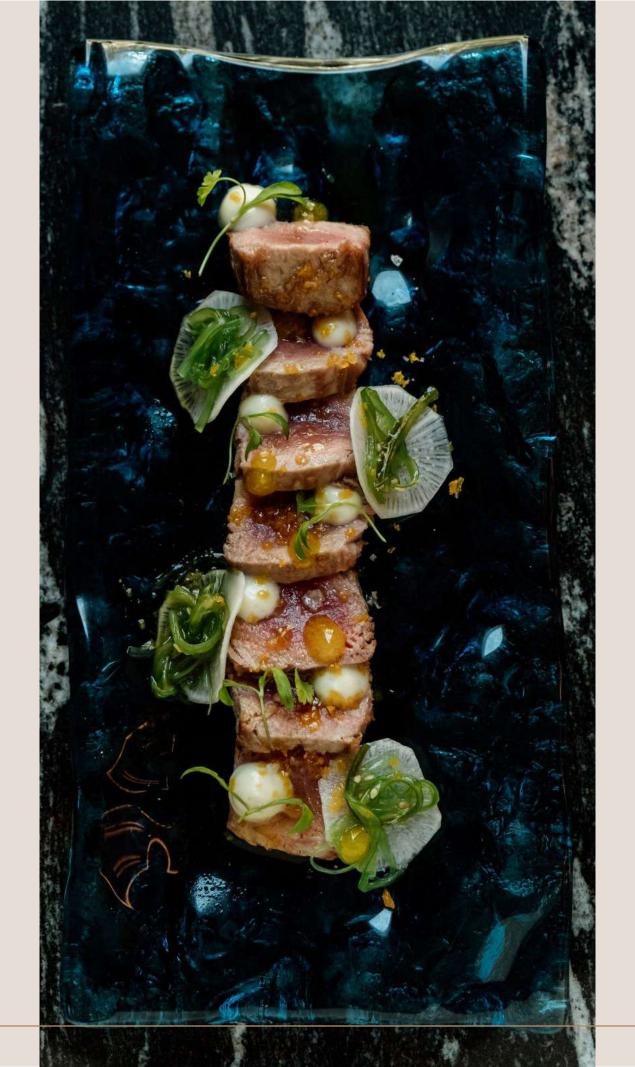
Olives & pickles
Mussels
Anchovy stocks
Potatoes chips
La Cala dip Sauce

DON OSTRA

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

TARTARE SHOW COOKING

Galician beef tartare "Balfegó" tuna tartare



# SEAFOOD & SMOKED SALMON STATION

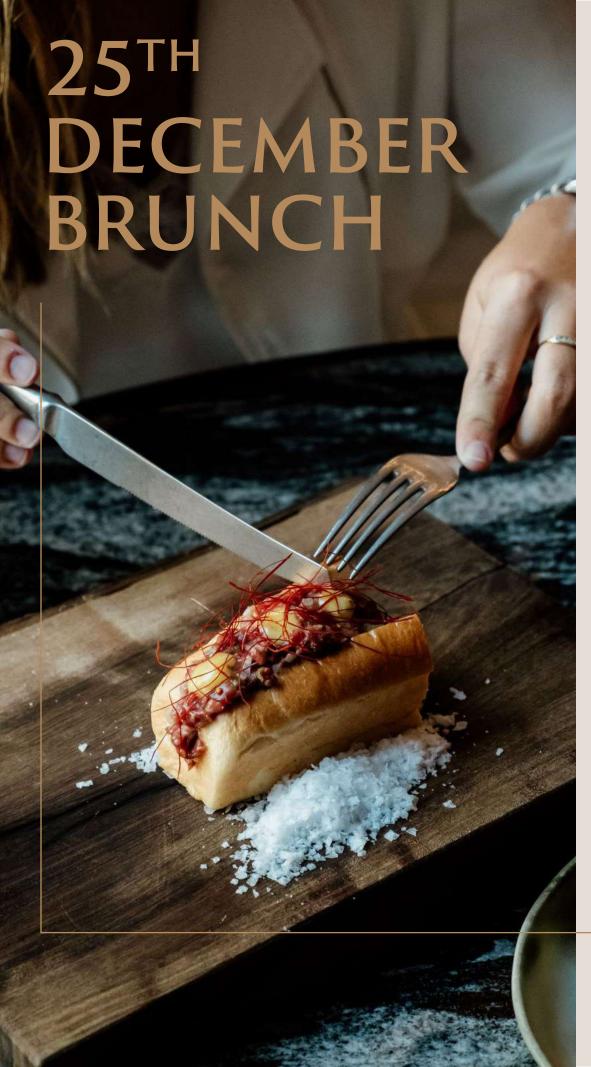
Carpier smoked salmon
Carpier Gin-tonic smoked salmon
Mussels
Clams
Prawns
Homemade Vinaigrettes & Sauces

# BERIC 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 assorment
Cold braised vegetables cooked in a wood-fired oven
Mini salads
Burrata, Cesar, Waldorf, Quinoa, Hummus
Taste our smoked and pickled veggies



#### 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

# 26<sup>TH</sup> DECEMBER BRUNCH

la cala & orto mediterráneo vermouth

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

SEAFOOD & SMOKED SALMON STATION

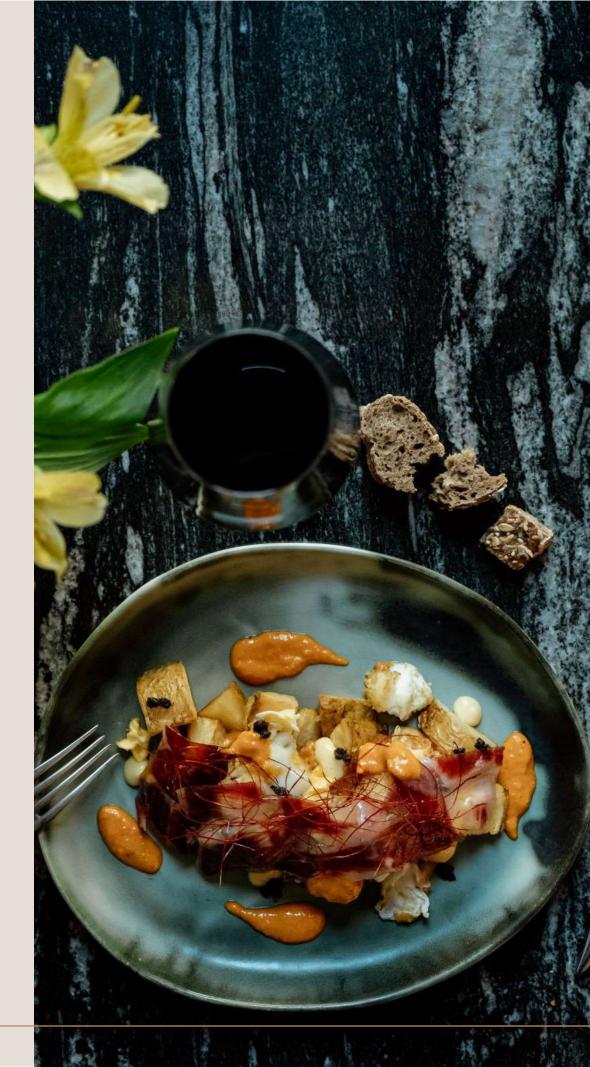
Carpier smoked salmon
Carpier Gin-tonic smoked salmon
Mussels
Clams
Prawns
Homemade Vinaigrettes & Sauces

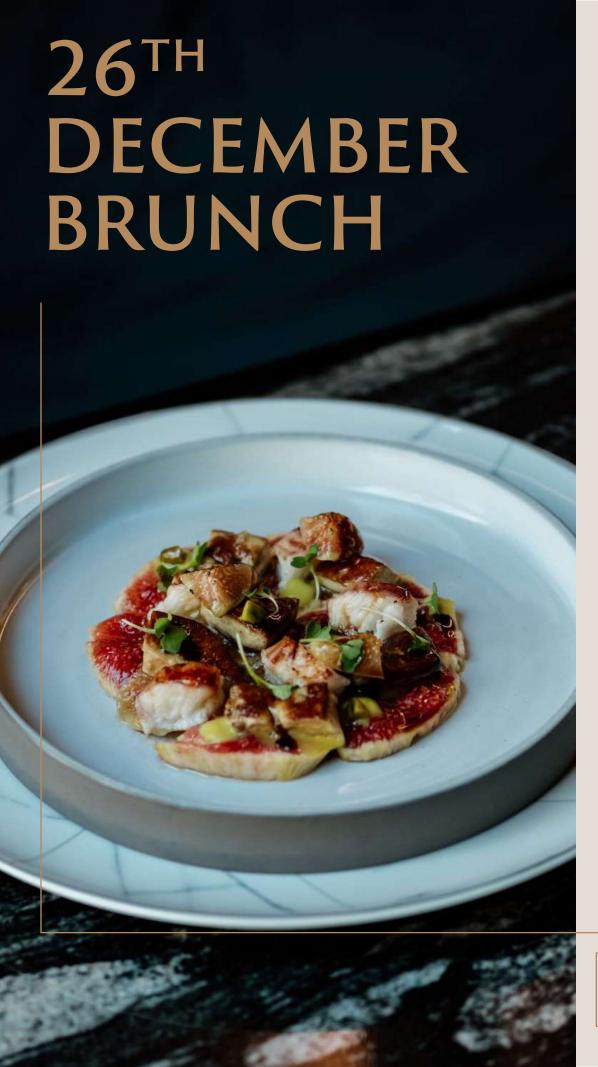
# IBERIC PORK COLD CUTS & CHEESE STATION

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





#### 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

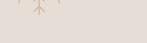
Cherries & coconut streusel muffins
Chocolate muffins
Peanut brownie
Honey brownie
Marshmallows with hot chocolate
Cookies

Gingerbread cookies
Passion bombon
Olive oil bombón
Chocolate Lollypops
Traditional chocolate cake
Panettone
Sacher Tarte - Austrian cake

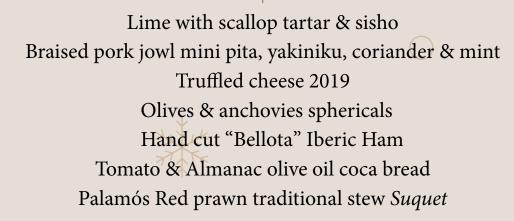
Water, coffee & tea

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







#### 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



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

Water, coffee & tea









#### 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 Cuvee AOC Champagne

PRICE: 275€ PER PERSON

INCLUDING PREMIUM WINE SELECTION

PRICE: 330€ PER PERSON

INCLUDING PREMIUM WINE SELECTION AND OPEN BAR UNTIL 3AM





1<sup>ST</sup> 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

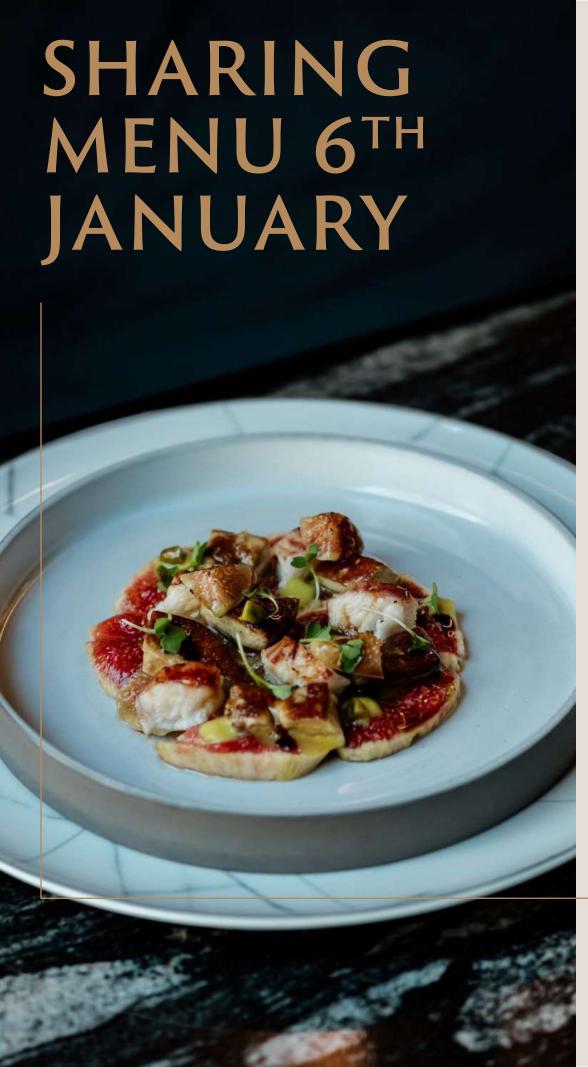
"Huevos estrellados" fried eggs with Iberic bellota ham
Mini beef burger with onion and Cheddar cheese
Hot dogs
Fish & Chips
Crispy chicken nuggets
Caesar salad
Salted creps station: gorgonzola, asparagus, parmesan cheese, truffle, mushrooms, arugula
Beef with egg & truffle Schnitzel

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



#### 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

### STARTERS

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

Fried Hake with potato fries

or

Veal Milanese with potato fries

or

Braised vegetables

## DESSERTS

Ice cream assortment

or

Chocolate "Welcome 2020"



## 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

reservas.linia@liniabarcelona.com +34 930 187 252 www.liniabarcelona.com

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

