



ALMANAC

B A R C E L O N A

FESTIVE SEASON
MENUS 2023

CHRISTMAS IN ALMANAC BARCELONA

*Get together and celebrate this festive season
at Almanac Barcelona.*



Enjoy a traditional Christmas with the Almanac menus,
or enjoy a Green Christmas approach by choosing the menus
by Rodrigo de la Calle, our Michelin Star Chef
that bases his cuisine on natural, plant forward dishes
with only the best local ingredients.

We will offer special menus for 24th December dinner,
25th and 26th December lunch and of course
for New Year's Eve.
For all other dates and services, our Virens Restaurant will
be open with à la carte service. Enjoy!





SNACKS

Spiced vegetable paté with chard
Cheese and spinach creamy fritters
Vegetable chips with Truffle emulsion
Vegetable charcuterie assortment served with pickles

MAIN DISHES

Shrimp tartar served with cauliflower cream and multicolored caviar
Creamed celeriac with poached egg, truffle, and hazelnut
Baked foie gras in a light broth with red cabbage and pears
Seabass in a foamy mollusc juice seasoned with fennel
Capon fillet stuffed with truffle and dried fruit lacquer

DESSERT

Cocoa and lime
Date syrup on a parsnip pannacotta with truffle

FESTIVE SWEETS

Carrot and oriental spice sponge cake
Turmeric and ginger shortbread bites
Dried fruit Marzipan
Traditional almond nougat

PRICE: 90 € PER PERSON

A GREEN CHRISTMAS

RODRIGO DE LA CALLE'S MENU

Dinner – December 24th

Lunch – December 25th & 26th



A TRADITIONAL CHRISTMAS

MENU ALMANAC

Lunch – December 25th & 26th



APPETIZER

Pagès bread with tomato, EVOO and Iberian ham

CHOICE OF STARTERS

Traditional catalan escudella soup with truffled pilota meatballs

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Traditional “Festa Major” Cannelloni with truffle

CHOICE OF MAIN

Catalan-style free range local chicken with spinach and parmentier

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Wild Sea Bass with celeriac and tarragon textures

CHOICE OF DESSERT

Brioche bread Torrija with salted caramel ice cream and coconut

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*Pistachio ingot filled with strawberry jam, covered in white chocolate,
served with two pistachio textures and fresh strawberries*

FESTIVE SWEETS

Carrot and oriental spice sponge cake

Turmeric and ginger shortbread bites

Dried fruit Marzipan

Traditional almond nougat

PRICE: 70 € PER PERSON

CONDITIONS



DATES

DECEMBER 24TH (DINNER)

DECEMBER 25TH AND 26TH (LUNCH)

INCLUDES

MINERAL WATER AND COFFEE

WINE PAIRING NOT INCLUDED

ALL PRICES INCLUDE VAT

50% PREPAYMENT REQUIRED.
CANCELLATION UP TO 72H FREE OF CHARGE

24 LUNCH, 25 DINNER, 26 DINNER À LA CARTE

PLEASE INFORM OF ANY ALLERGIES OR DIETARY
RESTRICTIONS AT TIME OF BOOKING.



NEW YEAR'S - EVE MENU

BY RODRIGO DE LA CALLE

Dinner – December 31th



SNACKS

Root pâté with spices and seaweed

Creamy spinach and cheese fritter

Vegetable chips with truffle emulsion

Vegetable charcuterie assortment served with pickles

MAIN DISHES

Coconut and cauliflower cold cream with organic caviar

Norwegian lobster with celeriac cream and truffle and hazelnuts

Tear peas with a free-range egg yolk and tempura kale

Sole Supreme with truffled black butter salsify

Suckling lamb shoulder with potatoes, and winter truffles

DESSERT

Cocoa and lime

Pannacotta di Parigi with date syrup and winter truffles

FESTIVE SWEETS

Carrot and oriental spice sponge cake

Turmeric and ginger shortbread bits

Dried fruit Marzipan

Traditional almond nougat

PRICE: 220 € PER PERSON



CONDITIONS



DATES

DECEMBER 31 (DINNER)

WILL BE SERVED AT 9PM

GUESTS WELCOME TO ARRIVE FROM 8:30PM

INCLUDES

WATER AND COFFEE

GLASS OF CAVA

AND LUCKY GRAPES AT 12 O'CLOCK + COTILLON.

WINE PAIRING NOT INCLUDED

50% PREPAYMENT REQUIRED.

CANCELLATION UP TO 72H FREE OF CHARGE.

ENTERTAINMENT DURING DINNER

ALL PRICES INCLUDE VAT

PLEASE INFORM OF ANY ALLERGIES OR DIETARY
RESTRICTIONS AT TIME OF BOOKING.



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