



# ALMANAC

B A R C E L O N A

FESTIVE SEASON  
GROUP 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.





## MENU A



### APPETIZER

*Creamy spinach and kale croquettes with kale powder*

### STARTER

*Crunchy cruciferous vegetable salad with toasted nuts and pinicola honey*

### SECOND

*Artichoke heart and cod cococha stew in a delicate aniseed pilpil*

### MAIN

*Shredded lamb shank in its juices with creamed root vegetables*

### DESSERT

*Bitter almond crème brûlée with cinnamon ice cream and biscuit roll*

### MIGNARDISE

*Turmeric and ginger shortbread bite*

PRICE: 60 € PER PERSON

## MENU B



### APPETIZER

*Creamy spinach and kale croquettes with kale powder*

### STARTER

*Fresh pomegranate and cumin marinade topping on tender endive sprouts*

### SECOND

*Traditional “Festa Major” cannelloni*

### MAIN

*Wild sea bass with citrus essence and mini winter salad*

### DESSERT

*Warm chocolate textures with tropical sorbet*

### MIGNARDISE

*Turmeric and ginger shortbread bite*

PRICE: 60 € PER PERSON



## MENU C



### APPETIZERS

*Kimchi pastry with Korean seasoning and wakame seaweed powder*  
*Cold cauliflower royale with trout caviar*

### STARTERS

*Corvina tartar with avocado and roasted heart of palm Traditional*  
*“Festa Major” cannelloni*

### MAINS

*Steamed hake in mollusc and vegetable court-bouillon*  
*Slow-cooked Lacquered Iberian pork ribs with pickled roots*

### DESSERT

*Pear tatin with two-temperature ice and flamed ratafia*

### MIGNARDISE

*Turmeric and ginger shortbread bite*  
*Carrot and oriental spice sponge cake*

PRICE: 75 € PER PERSON

## MENU D



### APPETIZERS

*Kimchi pastry with Korean seasonings and wakame seaweed powder*  
*Warm pumpkin cream topped with crunchy toasted sesame*

### STARTERS

*Salmon tartar served with mango ceviche and garden cress*  
*Traditional “Festa Major” cannelloni*

### MAINS

*Baked sole with seaweed and a delicate cream of potatoes*  
*Stewed beef cheek with black garlic seasoned with spinach and nuts*

### DESSERT

*Baba au Rhum with vanilla ice cream*

### MIGNARDISE

*Turmeric and ginger shortbread bite*  
*Carrot and oriental spice sponge cake*

PRICE: 75 € PER PERSON

## COCKTAIL MENU



- SELECTION OF COLD APPETIZERS
- \* *Salted foie terrine*
  - \* *Spicy tuna cornet*
  - \* *Sour cream and kimchi Bym*
  - \* *Potato and lobster salad*

- SELECTION OF HOT APPETIZERS
- \* *Traditional "Fiesta Mayor" Cannelloni*
  - \* *Our "patatas bravas"*
  - \* *Iberian ham croquettes*
  - \* *El Prat Artichoke Carpaccio*
  - \* *Truffled Iberian bikini*
  - \* *Creamy spinach croquettes*

- STATIONS
- \* *Creamy rice with Vilanova prawns and mushrooms*
  - \* *Stewed Girona Beef with parmentier*
  - \* *Risotto with artichoke hearts and crunchy broccoli blossom*

- DESSERTS
- \* *Sacher cake*
  - \* *Chocolate truffles*
  - \* *Mini carrot cake*
  - \* *Rice pudding with berries*
  - \* *Individual tarte tatin*

PRICE: 70 € PER PERSON



## RODRIGO DE LA CALLE MENU



### APPETIZERS

*Creamy spinach and kale croquettes with dried kale powder*  
*Kimchi pastry with Korean seasonings and wakamei seaweed powder*

### STARTERS

*Porcini Mushrooms with green pesto and creamy potato sauce*  
*Crispy puff pastry with delicate artichokes and leeks*

### MAIN

*Cruciferae risotto with truffle and herbs*

### DESSERT

*Almond financier with date soup and chocolate ice cream*

### MIGNARDISE

*Turmeric and ginger shortbread bites*  
*Carrot and oriental spice sponge cake*

PRICE: 70 € PER PERSON

## WINES



INCLUDED IN  
ALL THE GROUP  
MENUS AND  
COCKTAIL

- \* Pedregosa, DO - Cava
- \* Parvus 2022 DO Alella Ecológico, Chardonnay - White
- \* Figuero 4 2021 DO Ribera del Duero, Tempranillo - Red

ALMANAC  
PREMIUM

- \* Prohibit rosé 2019 DO Cava Natural Sumoll - Cava
- \* Talleia 2019 Costers del Segre Sauvignon Blanc - White
- \* Contino reserva 2019 DO Rioja,  
Garnacha and Tempranillo - Red

SUPPLEMENT: 20 € PER PERSON



## CONDITIONS



### DATES

DECEMBER 1ST TO DECEMBER 22ND

### NUMBER OF GUESTS

LUNCH OR DINNER MENUS 10 PEOPLE MINIMUM AND  
COCKTAIL MENU FROM 20 PEOPLE

### PAYMENT

50% PAYMENT UPON RESERVATION  
50%, 1 WEEK PRIOR TO THE EVENT,  
WHEN CONFIRMING FINAL NUMBER OF GUESTS.

ALL OPTIONS INCLUDE WINE CELLAR,  
WATER, COFFEE AND MIGNARDISES.

ALL PRICES INCLUDE VAT  
MENU CARDS  
FESTIVE DÉCOR FOR THE TABLE

ALL MENUS MUST BE CHOSEN IN ADVANCE  
AND MUST BE THE SAME FOR ALL GUESTS

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

### EXTRAS

PERSONALIZED FLORAL ARRANGEMENTS FROM 70€  
DJ STARTING AT 500€  
OPEN BAR STARTING AT 32€, 1 HOUR  
CLOACKROOM SERVICE FROM 180€



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