



ALMANAC

BARCELONA

FESTIVE SEASON
MENUS 2024



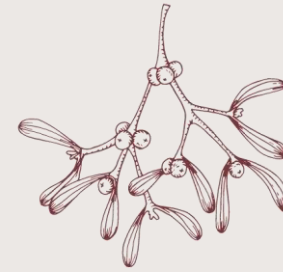
FOUND IN BARCELONA

THE STREETS OF BARCELONA HUM WITH
FESTIVE ENERGY, LIGHTS TWINKLING LIKE
PROMISES. STEP INSIDE, WHERE THE
WARMTH OF THE FESTIVE SEASON
GREET'S YOU IN EVERY DISH.

AT ALMANAC BARCELONA, EACH PLATE
TELLS A STORY OF THE SEASON, CRAFTED
WITH LOCAL INGREDIENTS TO BE
SHARED AND REMEMBERED.

ALMANAC

B A R C E L O N A



CHRISTMAS CELEBRATIONS

This season, let the flavours of Almanac Barcelona guide your celebration. Indulge in the haute cuisine of Rodrigo de la Calle, a Michelin- starred chef, showcasing exclusive creations crafted especially for this special time of year.

Special menus are available on the 24th, 25th, and 26th of December—rooted in natural, plant-forward flavours and crafted from the finest local ingredients.

Throughout the rest of the month, Virens Restaurant will be open with our signature tasting menus or à la carte menu.

24 DECEMBER, DINNER

CHRISTMAS EVE MENU BY RODRIGO DE LA CALLE

Thin slice of Iberian ham on crispy puffed bread with tomato
Clarified Christmas consommé with Mediterranean herbs
Riofrío caviar, served with a delicate sour cream and fresh dill



Lobster tartare with creamy carrot
Jerusalem artichoke in textures with confit egg yolk and winter truffle
Seared scallops and salsify with roasted hazelnuts and Merlot vinaigrette



Grilled sea bass with roasted avocado, pumpkin
reduction, and crispy seeds
Stuffed Penedès chicken with parmentier and dried fruits



Coconut, mango, passion fruit, and tropical sorbet
Chocolate bar with creamy Madagascar vanilla
filling and crunchy praline



Matcha tea bonbons
Almond nougat
Traditional wafer rolls



Still or sparkling mineral water
Sans & Sans coffee or tea

95€ PER PERSON



25 & 26 DECEMBER, LUNCH

A TRADITIONAL CHRISTMAS MENU BY RODRIGO DE LA CALLE

Thin slice of Iberian ham on crispy puffed bread with tomato



Authentic Catalan escudella with truffled meatball

or

Festive truffled cannelloni



Penedès-style Catalan chicken with fresh spinach and parmentier

or

Oven-baked wild sea bass with confit artichoke and garlic vinaigrette



Chocolate bar filled with Madagascar vanilla and praline

or

Coconut, mango, passion fruit, and tropical sorbet



Matcha tea bonbons

Almond nougat

Traditional wafer rolls



Still or sparkling mineral water

Sans & Sans coffee or tea

85€ PER PERSON



DETAILS

BOOKING INFORMATION

CHRISTMAS OFFER

Dates & timings

- December 24 (Dinner)
- December 25 (Lunch)
- December 26 (Lunch)
- Lunch service: 13:00h-15:00h
- Dinner service: 19:30h-22:00h

Inclusions

- Mineral Water and coffee
- (Wine pairing not included)

BOOKING TERMS

- 50% prepayment required at the time of booking
- Cancellation up to 72 hours in advance is free of charge
- All prices include VAT
- Any food intolerances or allergies must be communicated at the time of booking

BOOKING & ENQUIRIES

Please call or email our restaurant team:

+34 930 187 451

reservas.virens@almanachotels.com





EVERY SENSE
INDULGED

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