



ALMANAC

B A R C E L O N A

FESTIVE SEASON MENUS
2022



CHRISTMAS MENU

LUNCH – DECEMBER 25 & 26

MENU I

Welcome drink

Traditional "Gall Del Prat" cannelloni, bechamel and parmesan cheese

or

Catalan escudella with truffled meatballs

or

Mediterranean red tuna tataki with celeriac and daikon · sup. 8€

Rice with green curry, mushrooms and mini vegetables

or

Galician veal fillet cooked as fricandó with Bufet potato

or

Iberian ham Sole meunière and tender spinach · sup. 8€

Roasted apple pie with Tahiti vainilla ice cream

or

Tiramisu of Jerusalem artichoke and roasted barley powder

or

Sacher torte

Christmas sweets

Glass of Cava

PRICE: 58 € PER PERSON

BARBECHO MENU

MENU II

CHRISTMAS DINNER – DECEMBER 24 & 25

CHINESE CABBAGE

Chinese cabbage pastry with a probiotic emulsion

SPINACH

Baby spinach and curly kale creamy croquetas

CAULIFLOWER

Wok sautéed cauliflower textures, corn and mole poblano

SALSIFIS

Pickled salsifis, with trout caviar, capers and spicy leaves

ANEMONE

Creamy anemone rice with kimchi and desert vegetables

or

GREEN CURRY

Rice with green curry, mushrooms and mini vegetables

TURBOT

Turbot loin with acidulated pilpil and red cabbage filaments

or

ROOTS

Root vegetables, beetroot, turnips and sweet potatoes with roasted fennel

JERUSALEM ARTICHOKE

Jerusalem artichoke tiramisu with roasted barley powder

CAROB

Carob alfajores with cocoa butter and coconut

Vegan chocolates

PRICE: 90 € PER PERSON



GASTROBOTÁNICA MENU

MENU III

CHRISTMAS DINNER – DECEMBER 24 & 25

CHINESE CABBAGE

Chinese cabbage pastry with a probiotic emulsion

SPINACH

Baby spinach and curly kale creamy croquetas

SALSIFIS

Pickled salsifis, with trout caviar, capers and spicy leaves

BEETROOT

Beetroot tartar with truffle ice cream and acidic herbs salad

CAULIFLOWER

Wok sautéed cauliflower textures, corn and mole poblano

LEEKS

Caramelized leek tatin on vegetable bread and veggie demi-glace

ANEMONE

Creamy anemone rice with kimchi and desert vegetables

GREEN CURRY

Rice with green curry, mushrooms and mini vegetables

TURBOT

Turbot loin with acidulated pilpil and red cabbage filaments

ROOTS

Root vegetables, beetroot, turnips and sweet potatoes with roasted fennel

VEAL

Veal rib samfaina and black garlic demi-glace

FRUITS AND VEGETABLES

Seasonal fresh fruit with pickles and vegetable ice cream

JERUSALEM ARTICHOKE

Jerusalem artichoke tiramisu with roasted barley powder


CAROB

Carob alfajores with cocoa butter and coconut

Vegan chocolates

PRICE: 110 € PER PERSON





WINE CELLAR:
Abadia Poblet, D.O Conca
Abadia Poblet, D.O Conca
Cava Ars Collecta Blanc de Blanc
Cava Ars Collecta Grand Rosé

NEW YEAR'S EVE MENU

DINNER – DECEMBER 31

MENU IV

WELCOME APPETIZERS

Red chilli pepper, smoked pipe and capers
Olive and anchovy sphere
Iberian ham croquetas
Garlic prawn
Balfegó tuna tataki with osmotized papaya

GLASS OF PROBIOTIC DRINK

CARROT

Carrot salmorejo with pickled carrots and crunchy leaves

SALSIFIS

Pickled salsifis, with trout caviar, capers and spicy leaves

LEEKs

Tatin of caramelized leeks on butter puff pastry and vegetable demi-glace

SOLE

Sole with meunière of Iberian ham and fresh spinach

ANGUS

Angus steak grilled with juice and mushrooms

JERUSALEM ARTICHOKE

Jerusalem artichoke tiramisu with roasted barley powder

Dessert WELCOME 2023

New Year's Grapes

PRICE: 155 € PER PERSON
WITH PROBIOTIC DRINKS PAIRING 185€
WITH WINE PAIRING 215€
OPEN BAR FROM 12AM TO 3AM, 75€ PER PERSON



WINE CELLAR:
Abadia Poblet, D.O Conca
Abadia Poblet, D.O Conca
Homemade Cava by Rodrigo de la Calle

VEGAN NEW YEAR'S EVE MENU

DINNER – DECEMBER 31

MENU V

WELCOME APPETIZERS

Red chilli pepper, smoked pipe and capers
Olive and anchovy sphere
Caramelized nuts
Pickled turnip with spices
Bimi, crème fraîche and kimchi
Eggplant with hot pot sauce
Selection of vegan cheese

GLASS OF PROBIOTIC DRINK

CARROT

Carrot salmorejo with its escabeche and crispy leaves

SALSIFIS

Pickled salsifis, with caviaroli, capers and spicy leaves

LEEKs

Tatin of caramelized leeks on vegetable bread and veggie demi-glace

ROOTS

Root vegetables, beetroot, turnips and sweet potatoes with roasted fennel

GREEN CURRY

Rice with green curry, mushrooms and mini vegetables

FRUITS AND VEGETABLES

Seasonal fresh fruit with pickles and vegetable ice cream

Dessert WELCOME 2023

New Year's Grapes

PRICE: 155 € PER PERSON
WITH PROBIOTIC DRINKS PAIRING 185€
WITH WINE PAIRING 215€
OPEN BAR FROM 12AM TO 3AM, 75€ PER PERSON



CONDITIONS

All prices include TAX.

Prepayment will be required to secure the booking.
Please contact reservas@virensbarcelona.com
to confirm your booking.

Please notify our team of any allergies or intolerances at the time
of booking.



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