

AMAR

BARCELONA

RAFA ZAFRA & EL PALACE BARCELONA

Festive Season Menus 2026

Christmas Eve Dinner

December 24th

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APPETISERS

Langoustine tartlet, shellfish royale and consommé

Egg and foie gras cream

Fried Chinese bread, sour cream and caviar

Chicken and lobster canapé with pickled lobster dressing

Oyster with mignonette and tarragon

MAIN COURSES

Seafood *Escudella de Nadal*

Maresme tear peas, red prawn and sea urchin

Steamed hake, Champagne *beurre blanc* and caviar

Roast kid goat in its own jus, celeriac, cabbage and black truffle

DESSERTS

Spiced sponge cake, pine nuts and orange

Biscuit crémeux, hazelnut praline and tonka bean

Petit Fours – Christmas *Turronets*

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PRICE: €295 per person
(VAT Included)



WINE PAIRING OPTION 1 - **€150** per person (VAT included)

Pepe Raventòs, Mas del Serral 2014
La Gravera, La Pell Trobat 2020
Espectacle Vins, Espectacle 2021
Valveran, Sidra 20 manzanas
Bodegas Pinord, Marrugat GR 2019

WINE PAIRING OPTION 2 - **€195** per person (VAT included)

Veuve Clicquot, La Grande Dame 2018
Sandra Doix, Peculiar 2024
Jaboulet, Hermitage 2012
Ratzenberg, Eisswein Rieslieng 2024
Bodegas Pinord, Marrugat GR 2019

New Year's Eve Dinner

December 31st

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APPETISERS

Sea urchin Benedict bun

Chinese bread, tuna belly, pork belly and caviar

Lobster and chicken siphon fritter

Langoustine tartlet, shellfish royale and consommé

Clam with green *gazpachuelo* and coriander

MAIN COURSES

Baby squid *meunière* with *sauce gribiche*

Maresme tear peas, *bull negre* sausage and black truffle

Dover sole with Champagne *beurre blanc* and caviar

Rossini-style beef tenderloin, foie gras, potato mille-feuille and Périgord sauce

DESSERTS

Mango, yoghurt and coconut

Vanilla *parfait*, mille-feuille and salted caramel

Petit Fours

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PRICE: €395 per person
(VAT Included)



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Valveran, Sidra 20 manzanas
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WINE PAIRING OPTION 2 - **€195** per person (VAT included)

Veuve Clicquot, La Grande Dame 2018
Sandra Doix, Peculiar 2024
Jaboulet, Hermitage 2012
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CONTACT AND RESERVATIONS:

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HOTEL EL PALACE BARCELONA

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+34 93 510 11 30

www.hotelpalacebarcelona.com

**Menu payment required upon reservation..*

Please inform about allergies or restrictions 7 days in advance.

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On December 24th, we will accept reservations at 8:00 pm or 9:00 pm.

On December 31st, we kindly ask guests to arrive at 8:30 pm.

