



ALMANAC

BARCELONA

CHRISTMAS MENUS  
FOR GROUPS 2024

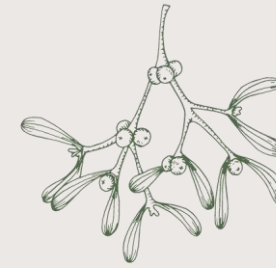


# FOUND IN BARCELONA

THE STREETS OF BARCELONA HUM WITH  
FESTIVE ENERGY, LIGHTS TWINKLING LIKE  
PROMISES. STEP INSIDE, WHERE THE  
WARMTH OF THE FESTIVE SEASON  
GREET 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**

BARCELONA



## GROUPS CELEBRATIONS

This season, let the flavors of Almanac Barcelona elevate your celebration. Enjoy the exclusive creations of Michelin-starred chef Rodrigo de la Calle, crafted especially for this festive time. Choose from three menus and a cocktail suggestion.

Rooted in natural flavors, focused on plants, and using only the best local ingredients, each dish brings the best of the season to life, united with Catalan energy and culinary creativity.

MENU ONE

# CHRISTMAS ESSENCES

## WELCOME DRINK

Copa de cava Pedragosa, D.O. Cava

## APPETIZER

Christmas consommé with Mediterranean herbs

## FIRST COURSE

Escalivada of peppers, onion, and eggplant  
with marbled eggs, romesco sauce, and fried herbs

## SECOND COURSE

Traditional "Festa Major" cannelloni

## MAIN COURSE

Roasted monkfish, essence of bones with tarragon and celery root cream

## DESSERT

Pumpkin crema catalana with cocoa textures

## PETIT FOURS

Almond nougat

Neulas (traditional wafers)

## WINE LIST

Terraprima 2023 D.O. Penedès organic (xarel·lo, macabeo, muscat)

Terraprima 2022 D.O. Penedès organic (merlot, garnacha, cabernet franc)

65 € PER PERSON

VAT INCLUDED





MENU TWO

# CHRISTMAS DELIGHTS

## WELCOME DRINK

Copa de cava Pedragosa, D.O. Cava

## APPETIZER

Christmas consommé with Mediterranean herbs

Pumpkin cream with truffle cloud

## FIRST COURSES

Corvina tartare with fennel, nori seaweed, and passion fruit

Traditional "Festa Major" cannelloni

## SECOND COURSE

Vilanova prawn suquet

## MAIN COURSE

Braised Iberian pork cheek rice with black garlic aioli

## DESSERT

Drunken sponge cake with strawberries and elderflower cream

## PETIT FOURS

Almond nougat

Neulas (traditional wafers)

## WINE LIST

Terraprima 2023 D.O. Penedès organic (xarel·lo, macabeo, muscat)

Terraprima 2022 D.O. Penedès organic (merlot, garnacha, cabernet franc)

80 € PER PERSON

VAT INCLUDED

MENU THREE

# CHRISTMAS DELICACIES

## WELCOME DRINK

Copa de cava Pedragosa, D.O. Cava

## APPETIZERS

Kimchi stuffed dumpling

Wild herb truffle soup

## FIRST COURSES

Salad of confit artichokes from El Prat with Iberian pork jowl

Traditional "Festa Major" cannelloni

## SECOND COURSE

Roasted wild corvina with avocado and pumpkin

## MAIN COURSE

Beef tenderloin from Girona with port wine caramelized onions and parmentier

## DESSERT

French toast with vanilla ice cream

## PETIT FOURS

Almond nougat

Traditional neulas (wafers)

## WINE LIST

Terraprima 2023 D.O. Penedès organic (xarel-lo, macabeo, muscat)

Terraprima 2022 D.O. Penedès organic (merlot, garnacha, cabernet franc)

80 € PER PERSON

VAT INCLUDED





## COCKTAIL MENU

# COCKTAIL ALMANAC

## COLD APPETIZERS

Salted foie terrine with brioche and quince

Tuna taco with soy sauce and honey

Guacamole cone with totopo

Vilanova prawns with lime kefir mayonnaise

## HOT APPETIZERS

Fried artichokes with romesco sauce

Truffle bikini sandwich with Iberian ham

Pumpkin cream with Java pepper

Traditional “Festa Major” cannelloni

Wild corvina with sweet potato and dill sauce

Braised Iberian pork cheek rice with artichokes

Tender beef with winter roots

## DESSERTS

Lemon pie

Chocolate mousse with passion fruit

Mini carrot cake

Strawberries with yogurt and caramelized hazelnuts

## WINE LIST

Terraprima 2023 D.O. Penedès organic (xarel·lo, macabeo, muscat)  
Terraprima 2022 D.O. Penedès organic (merlot, garnacha, cabernet franc)

80 € PER PERSON

VAT INCLUDED

# PREMIUM WINE CELLAR

## WELCOME COCKTAIL

Cosmopolitan

## WINE CELLAR

Prohibit rosado 2022 Brut nature Mas Candí D.O. Corpinnat

Gerisena 2022 D.O. Empordà

Els Nanos Collita 2022 D.O. Conca de Barberà

SUPPLEMENT 35 € PER PERSON  
VAT INCLUDED





# TERMS AND CONDITIONS

## DATES

- Menus valid from December 1 to 22, 2024

## MINIMUM NUMBER OF GUESTS

- Lunch or dinner: starting from 13 people.
- Cocktail: starting from 20 people. If any guest has an intolerance or allergy, please inform us at the time of confirming the reservation.

## DEPOSIT POLICY

- 50% at the time of reservation.
- 50% 7 days prior to the event date (when the final number of guests must be confirmed).

## INCLUDED SERVICES

- All options include wine list, water, coffee, and Christmas sweets.
- All prices include menus and decorative Christmas details on the table.
- The menu must be selected in advance and confirmed 7 days before the event.
- The menu must be the same for all guests.
- Equivalent dishes can be exchanged among menus of the same price.

## ADDITIONAL SERVICES

- Personalized floral arrangements starting from €70.
- DJ starting from €500 - 2 hours.
- Open bar starting from €38 - 1 hour.
- Coat check service.

## CONTACT

+34 930 187 252  
events.barcelona@almanachotels.com





EVERY SENSE  
INDULGED

**ALMANAC**

B A R C E L O N A

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