MENU Christmas

APERITIF

Artisan foie mi-cuit with rose petal jam and crunchy pistachios, served on a base of spiced bread

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STARTER

Prawns cooked in a charcoal oven and served in a hollandaise emulsion flavoured with dill

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FIRST COURSE

Traditional Catalan Christmas galets stuffed with meat in their own consommé

MAIN COURSES

Half portions included

Monkfish medallion on black pil-pil with squid ink and confit leeks

Crispy roast suckling pig ingot served with smoked Granny Smith apple purée and Pedro Ximénez demi-glace reduction

STA CLARA
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Christmas 2026

MENU Christmas

DESSERT

Citrus textures

Creamy white chocolate and yuzu half-sphere, mandarin gelée and hazelnut sponge cake

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AFTER DINNER

Christmas petit fours and coffee

BEVERAGES

White wine Viña Pomal Blanco Reserva

(D.O.Ca. Rioja - Malvasia, Viura)

Red wine Viña Pomal Crianza Selección 500

(D.O.Ca. Rioja - Garnacha, Tempranillo)

Cava Oriol Rosell Cuvée Especial

(D.O. Penedès - Macabeo, Xarel·lo, Parellada)

Water, beer and soft drinks

90 € VAT included

per person

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Christmas 2026



KIDS MENU
Christmas

FIRST COURSE
Traditional Catalan Christmas galets stuffed with meat in their own consommé

MAIN COURSE
Chargrilled tenderloin with mashed potatoes

DESSERT
Snow crystal

AFTER DINNER
Christmas petit fours

BEVERAGE
Water, juices and soft drinks

44 € VAT included

per child up to 12 years

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