



DUQUESA DE CARDONA

HOTEL BARCELONA

Christmas Menus COMPANIES

2025

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GRUP DUQUESSA



CHRISTMAS COCKTAIL

Pumpkin cream soup with crispy bacon and basil oil (1)

Iberian ham brioche (1, 2, 3)

Beetroot tartare with avocado and mango

Panko-breaded prawns with chips and popcorn (1, 2, 3, 6, 7)

“Carn d’olla” croquettes (Catalan stew with boiled meat) (1, 2, 3, 9)

Mini beef burger with Mahón cheese (1, 2, 3)

Mini chicken cannelloni with truffle béchamel (1, 2, 3, 14, 15)
and demi-glace sauce

Potato cake with black sausage and scallops (7)

Mini “torrija” (1, 2, 3, 9)

Mini pannacottas (2, 5)

Nougat and “neulas”

WINE CELLAR

Alcorta Verdejo Atrevido, white, D.O. Rueda - ECO

Azpilicueta Criança, red, D.O. Rioja

Codorniu Cuveé Original Brut, D.O. Cava - ECO

Beer, soft drinks, water, coffees and infusions

64€ PER PERSON (VAT INCLUDED)

Allergens

1.Gluten - 2.Lactose - 3.Egg - 4.Crustacean - 5.Fish - 6.Mollusc - 7. Seafood - 8. Soy
9. Nuts - 10.Peanuts - 11.Sesame - 12.Lupine - 13.Celery - 14.Sulphites - 15.Mushrooms



DUQUESA MENU

APPETIZER

“Carn d’olla” croquettes (Catalan stew with boiled meat) (1, 2, 3, 9)

STARTER

Pumpkin, carrot and ginger cream soup with cuttlefish tartare, (5)
pork jowl and caviar

MAIN COURSE (OF YOUR CHOISE)

Monkfish, prawn, mussel, potato and mint “Suquet” (1, 5, 6, 7, 14)
(Catalan soup)

or

Piglet terrine with sweet potato purée, mushrooms (9, 15)
and chestnuts

DESSERTS

Chocolate, coffee, hazelnut, caramelised nuts and toffee (1, 2, 3, 9)
Nougat and “neulas”

WINE CELLAR

La Duquesa Blanc, white, Bages - ECO-Vegà

La Duquesa Negre, red, Bages - ECO-Vegà

Codorniu Cuveé Original Brut, D.O. Cava - ECO

Beer, soft drinks, water, coffees and infusions

59€ PER PERSON (VAT INCLUDED)

Allergens

1.Gluten - 2.Lactose - 3.Egg - 4.Crustacean - 5.Fish - 6.Mollusc - 7. Seafood - 8. Soy
9. Nuts - 10.Peanuts - 11.Sesame - 12.Lupine - 13.Celery - 14.Sulphites - 15.Mushrooms



CARDONAMENU

APPETIZER

Vichyssoise with cuttlefish tartare, pork jowl and herring caviar (1, 5, 6, 7)

STARTER

Free-range egg cooked at 63° with seasonal mushrooms, (2, 14, 15)
demi-glace and bacon veil

MAIN COURSE (OF YOUR CHOISE)

Roast chicken cannelloni with truffled béchamel sauce (1, 2, 3, 15)

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Turbot with mashed potatoes, beurre blanc sauce, (2, 5, 14)
roe and vegetables

PRE-DESSERTS

Lemon and cava sorbet (14)

DESSERTS

Chocolate, coffee, hazelnuts, caramelised nuts and toffee (1, 2, 3, 9)

WINE CELLAR

Ermita d'Espiells, white, D.O. Penedès - ECO

Casa Vella, red, D.O. Penedès - ECO

Essential Purpura Brut Reserva, D.O. Cava - ECO

Beer, soft drinks, water, coffees and infusions

67€ PER PERSON (VAT INCLUDED)

Allergens

1.Gluten - 2.Lactose - 3.Egg - 4.Crustacean - 5.Fish - 6.Mollusc - 7. Seafood - 8. Soy
9. Nuts - 10.Peanuts - 11.Sesame - 12.Lupine - 13.Celery - 14.Sulphites - 15.Mushrooms