DUQUESA DE CARDONA

HOTEL BARCELONA

****s

Christmas Menus

2026

GRUP DUQUESSA

event.barcelona@grupduquessa.com | (+34) 932 689 090 | www.hduquesadecardona.com

Christmas Eve Menu

Appetizer

Croquette of “carn d’olla”

Mini chicken cannelloni with truffle and lobster

Starter

Seafood and coconut velouté with scallops, prawns, mussels and samphire.

Main

Lamb terrine with truffled potato purée and carrots

Dessert

“Trompe-l'œil” of egg

Legaris verdejo, white, D.O. Rueda

San Millán Crianza, red, D.O. Rioja

Codorniu Cuvée eco brut, D.O. Cava

59€/pax
(VAT included)

Allergens

Gluten · Lactose · Egg · Seafood · Fish · Mollusc · Soy · Nuts · Peanuts · Sesame · Celery · Sulphites · Mushrooms

Christmas Menu

Appetizer

Iberian ham croquette

Mini chicken cannelloni with truffled béchamel and demi-glace sauce

Salt cod fritter with red prawn tartare

Starter

Catalan Christmas soup with pasta shells, meatball, cabbage and traditional boiled meats

Main

Capon with lobster, samphire and Catalan sauce

Prepostre

Lemon sorbet with cava and strawberries

Postre

“Trompe-l'œil” of egg

Nougat and “neulas”

Miranda Chardonnay, white, D. O. Penedès

Casavella Cabernet Sauvignon, red, D. O. Penedès

Essential Púrpura Brut Reserva, D. O. Cava

72€/pax
(VAT included)

Allergens

Gluten · Lactose · Egg · Seafood · Fish · Mollusc · Soy · Nuts · Peanuts · Sesame · Celery · Sulphites · Mushrooms

St. Esteve Menu

Appetizer

Catalan stew croquette with romesco sauce
"Matrimonio" of anchovy and white anchovy
Prawn tartare tartlet with avocado and beetroot

Starter

Cold: Beef eye round with leeks, tonnato sauce, tender shoots and demi-glace sauce
Hot : Monkfish stew with langoustines, mussels, potatoes and mint

Main

Roast poularde cannelloni with béchamel and demi-glace sauce

Dessert

Chocolate, coffee, hazelnuts and pistachios
Nougat and "neulas"

Legaris Verdejo, white, D. O. Rueda
San Millán Crianza, red, D. O. Rioja
Codorníu Cuvée Original Brut Eco, D. O. Cava

59€/pax
(VAT included)

Allergens

Gluten · Lactose · Egg · Seafood · Fish · Mollusc · Soy · Nuts · Peanuts · Sesame · Celery · Sulphites · Mushrooms

New Year's Eve Menu

Appetizer

Delta oyster with Maldonado bacon veil

Anchovy and white anchovy "matrimonio" with olive spherification

Prawn tartare with burrata and smoked aubergine

Foie gras, eel and apple tartlet

Iberian ham croquette

Starter

Cold: Tuna carpaccio with tonnato sauce

Hot: Seafood and coconut velouté with langoustines and pork jowl

Main

Turbot with prawn, caviar and "Trinxat" cabbage and potato mashed with "botifarra de perol"

Beef fillet with beurre rouge, demi-glace sauce and truffle

Dessert

Chocolate, nougat and pistachio

Petit fours

Grapes

Legaris Verdejo, white, D. O. Rueda

San Millán Crianza, red, D. O. Rioja

Codorníu Cuvée Original Brut Eco, D. O. Cava

190€/pax
(VAT included)

Allergens

Gluten | Lactose | Egg | Seafood | Fish | Mollusc | Soy | Nuts | Peanuts | Sesame | Celery | Sulphites | Mushrooms

New Year's Eve
Children's Menu

Tasting menu

Iberian ham croquette

Rigatoni with beef fillet ragù

Mini Duquesa burger

Mini fish and chips

Dessert

Ice cream and candy floss

Chocolate petits fours

Water and soft drinks

125€/pax
(VAT included)

Allergens

Gluten · Lactose · Egg · Seafood · Fish · Mollusc · Soy · Nuts · Peanuts · Sesame · Celery · Sulphites · Mushrooms