



**olivia  
plaza  
hotel**  
\*\*\*\* SUPERIOR

## Christmas Menus 2018

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**Bookings 93 316 87 00**

**CHRISTMAS** 25th december

### Appetizers

- Foie and White chocolate lollipop
- Meagre ceviche
- Veal cheek and mushroom croquettes
- Salmon sushi maki

### Menu

- Traditional "escudella i carn d'olla"  
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- Poularda stuffed with sausage and  
black truffle "parmentier"

### Desserts

- Christmas log
- Christmas sweets

**55€** vat included

## **BOXING DAY** 26th december

### **Appetizers**

- Salmon sushi maki
- Foie and White chocolate lollipop
- Meagre ceviche
- Veal cheek and mushroom croquettes

### **Menu**

- Oxtail cannelloni with pumpkin purée
- 
- "Suquet" Fish stew with prawns and clams

### **Desserts**

- Chocolate and orange cake with passion fruit soup
- Traditional sweets

**55€** vat included

## **NEW YEAR'S EVE** 31th december

### **Appetizers**

- Welcome drink
- Mushroom croquettes
- Marinated salmon sashimi with soya and black sesame
- Duck micuit with fig jam

### **Menu**

- Monkfish salad with prawn carpaccio and yuzu foam
- 
- Veal sirloin with foie cream and black truffle "parmentier"

### **Desserts**

- Chocolate and mango cake
- Traditional sweets and lucky grapes

**75€** vat included

## **NEW YEAR'S DAY** 1th January

### **Appetizers**

- Iberian ham croquettes
- Artichokecream with cockles

### **Menu**

- Low temperature egg with smoked pork belly, black truffle foam and mushroom sand
- 
- Fish with green peas soup, sautéed prawns and crunchy Iberian ham

### **Desserts**

- Brownie with pistachio ice-cream and white chocolate cream
- Traditional sweets

**45€** vat included

## **THREE KINGS' DAY** 6th January

### **Appetizers**

- Iberian ham croquettes
- Artichokecream with cockles

### **Menu**

- Mushroom risotto, prawn carpaccio and "Idiazábal" cheese
- 
- Suckling pig terrine with celery "parmentier", sweet hazelnuts and red fruit cream

### **Dessert**

- Carrot cake with dark chocolate mousse and mango and passion fruit cream
- Sweets

**45€** vat included

### **BEVERAGES INCLUDED IN ALL MENUS**

- Mineral waters, refreshments, juices or beers.
- Arte red wine, Chardonnay white wine and Cava Brut Real Mastinell D.O. Penedes.