



MENU

CHRISTMAS EVE

CHEF'S APPETIZERS AND WELCOME DRINK

Galician razor clam with ponzu sauce
Air baguette with Iberian ham
Foie mi-cuit with wine salt and violet marmalade

STARTER

Prawn carpaccio with a contrasting vinaigrette

MAIN COURSE

Our monkfish stew
or
Slow-cooked lamb shoulder with smoked eggplant, spiced yogurt, and mustard seeds

DESSERT

Piña colada
Chocolate and praline profiterole
Wafers and nougat

85€ PER PERSON

Mastinell Wine Selection

Eliane white wine, L'Alba Negre red wine, Cava Brut Real

mastinellcavahotel

HOTEL BOUTIQUE by OLIVIA HOTELS



MENU

CHRISTMAS DAY

CHEF'S APPETIZERS AND WELCOME DRINK

Galician razor clam with ponzu sauce

Air baguette with Iberian ham

Foie mi-cuit with wine salt and violet marmalade

STARTER

Escudella with stuffed galets pasta and traditional "carn d'olla" meat

MAIN COURSE

Supreme of turbot with cava beurre blanc, maitake mushrooms, and hazelnuts

or

Catalan-style stuffed free-range chicken with creamy potato and apple

DESSERT

Piña colada

Chocolate and praline profiterole

Wafers and nougat

85€ PER PERSON

Mastinell Wine Selection

Eliane white wine, L'Alba Negre red wine, Cava Brut Real

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HOTEL BOUTIQUE by OLIVIA HOTELS



MENU

SAINT STEPHEN'S DAY

CHEF'S APPETIZERS AND WELCOME DRINK

Galician razor clam with ponzu sauce
Air baguette with Iberian ham
Foie mi-cuit with wine salt and violet marmalade

STARTER

Roast chicken and foie cannelloni with mushroom béchamel

MAIN COURSE

Our monkfish stew
or
Suckling pig with apple and mushroom textures

DESSERT

Piña colada
Chocolate and praline profiterole
Wafers and nougat

85€ PER PERSON

Mastinell Wine Selection

Eliane white wine, L'Alba Negre red wine, Cava Brut Real

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HOTEL BOUTIQUE by OLIVIA HOTELS



MENU

NEW YEAR'S EVE

Air baguette with Iberian ham
Bloody Mary oyster
Prawn tartare with its essence and lime
Mushroom and fresh truffle croquette

Warm scallop salad with orange and fennel

Turbot fillet with cava beurre blanc, maitake mushrooms, and hazelnut

Beef fillet with Périgord sauce and seared foie gras

Passion fruit, pineapple, and lychees
Chocolate textures

Party favors, DJ, and lucky grapes

160€ PER PERSON

Mastinell Wine Selection

Eliane white wine, L'Alba Negre red wine, Cava Brut Real

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HOTEL BOUTIQUE by OLIVIA HOTELS
