

CHRISTMAS 1 MENU

2026



APPETIZERS

Acorn-fed Iberian ham with Catalan
tomato bread

Porcini mushroom cream with Idiazabal foam



CHOICE OF STARTER

Christmas "escudella" with meatballs and pasta shells
or

"Xató Salad" with prawns by La Botiga

or

Charcoal-grilled pumpkin with orange cream
and its roasted seeds



CHOICE OF MAIN

Roast Poularde cannelloni with truffled béchamel
and foie gras shavings

or

Traditional "carn d'olla" with vegetables and chickpeas

or

Beef cheeks with smooth mashed potatoes and their jus

or

Sole with garlic and baked potatoes



DESSERT

Chocolate & Vanilla cream with Breton shortbread



CELLAR

Xic Agustí Torelló Mata – White wine

Arienzo de Marqués de Riscal – Red wine

Cava Celler Kripta d'Agustí Torelló Mata



Bread · Water or soft drink · Coffee

€45,75
VAT incl.

CHRISTMAS 2 MENU

2026



APPETIZERS

Acorn-fed Iberian ham with Catalan
tomato bread

Roast beef Pintxo with Pacharán jelly

Porcini mushroom cream with Idiazabal foam



CHOICE OF STARTER

Tuna tartare with a mild escabeche and vegetables
or

Mango and prawn salad
or

Christmas "escudella" with meatballs and pasta shells



CHOICE OF MAIN

Traditional "carn d'olla" with vegetables and chickpeas
or

Roast Poularde cannelloni with truffled béchamel
and foie gras shavings
or

Mediterranean scorpionfish stew with baby potatoes
or

Slow-cooked beef tenderloin with sweet potato purée



DESSERT

Chocolate & Vanilla cream with Breton shortbread



CELLAR

Xic Agustí Torelló Mata – White wine

Raimat Abadia crianza – Red wine

Cava Agustí Torelló Mata – Brut reserva



Bread · Water or soft drink · Coffee

€51,75

VAT incl.

CHRISTMAS MENU

VEGGIE 2026



APPETIZER

Spanish omelette with onion canapé



CHOICE OF STARTER

Grilled pumpkin with orange cream and
toasted seeds

or

Salad of two goat cheeses, beetroot, courgette and
"l'Empordà" cider vinaigrette



CHOICE OF MAIN

Artichoke cannelloni with crispy artichoke chips

or

Charcoal-grilled aubergine with burratina cheese and
beans's hummus from Santa Pau

or

Rice with vegetables, mushrooms and a touch
of romesco sauce



DESSERT

Chocolate & Vanilla cream with Breton shortbread



CELLAR

Xic Agustí Torelló Mata – White wine

Arienzo de Marqués de Riscal – Red wine

Cava Celler Kripta d'Agustí Torelló Mata



Bread

Water or soft drink

Coffee

€45,75

VAT incl.

KIDS MENU

CHRISTMAS 2026



APPETIZERS

Acorn-fed Iberian ham with Catalan
tomato bread

Roast meat croquettes



CHOICE OF STARTER

Christmas "escudella" with meatballs and pasta shells
or

Gratinated macaroni in traditional Catalan style



CHOICE OF MAIN

Homemade meat cannelloni

or

Traditional "carn d'olla" with vegetables
and chickpeas



DESSERT

Chocolate & Vanilla cream with Breton shortbread



Bread

Water or soft drink

€28,50

VAT incl.

LA
BOTIGA
RESTAURANT

For children til 12