

Festive season

2024 - 2025

TENDIEZ

TAPAS BAR & RESTAURANT

TRADITION - CREATION - GASTRONOMY

SOFITEL
BARCELONA SKIPPER





Christmas Eve

Dec. 24th, 2024

Appetizer served at your table

Biscuit of black olives from Aragón, with double truffle cream
Red prawn creamy bite, with bearnaise sauce and pickled red onion
Aspic of mussels, in a mild escabeche marinade

Menu

COSTA BRAVA LANGOUSTINE SALAD,
black truffle crème, watercress and green apple

LINE-CAUGHT HAKE,
plankton green sauce, *pil-pil* and cockles from Rías Baixas

LOCAL BEEF TENDERLOIN,
foie *poêle*, glazed baby turnips and a grape and port wine sauce

Dessert

CHOCOLATE ROCK,
mandarin, yogurt and matcha tea

Cellar

Castillo de Monjardín Chardonnay Reserva 2019 - D.O. Navarra
Heraclio Alfaro Finca Estarijo 2017 - D.O.Ca. Rioja
L'O de L'Origan Brut Nature Edición 13 - D.O. Cava

Mineral water, coffee, infusions, nougats and traditional Catalan rolled waffles

1 bottle of wine for every 3 people
1 bottle of cava for every 6 people

€115.00
per person

Menu valid for Dec. 24th (dinner time only).

Menu must be ordered by all diners on the table.

Reservations are accepted up to 72 hours before the day of the event, subject to availability.

Prepayment will be requested for the total amount of the table.

Reserve your table at pauline.josse@sofitel.com or calling at +34.93.230.17.77

Please notify any food intolerance when setting your reservation.

FESTIVE SEASON'S GREETINGS



Christmas Day

Dec. 25th, 2024

Appetizer served at your table

Tuna tartlet with sea urchin and white soy
Seasonal mushroom and roasted *coquelet* chicken dumpling
Green olive sphere with cockles, vermouth jelly, and mandarin
Brittany oyster with lime foam

Menu

CATALAN *ESCUDELLA* SOUP,
our version of a traditional festive season soup

ROASTED SOLE,
with truffled clams, citrus butter and fennel

STUFFED LAMB
with black chanterelles, celery root millefeuille, green apple and blueberries

Dessert

CHRISTMAS YULE LOG

Cellar

Gran Caus Blanc 2022 - D.O. Penedès
Paul Jaboulet Aîné Les Jalets 2022 - A.O.C. Crozes-Hermitage
Llopart Leopardi Brut Nature 2017 - D.O. Corpinnat

Mineral water, coffee, infusions, nougats and traditional Catalan rolled waffles

1 bottle of wine for every 3 people
1 bottle of cava for every 6 people

€125.00
per person

Menu valid for Dec. 25th (lunch time only).
Menu must be ordered by all diners on the table.
Reservations are accepted up to 72 hours before the day of the event, subject to availability.
Prepayment will be requested for the total amount of the table.
Reserve your table at pauline.josse@sofitel.com or calling at +34.93.230.17.77
Please notify any food intolerance when setting your reservation.

FESTIVE SEASON'S GREETINGS



Saint Stephen's Day

A traditional celebration in Catalonia following Christmas Day

Dec. 26th, 2024

Appetizer served at your table

Biscuit of black olives from Aragón, with double truffle cream
Red prawn creamy bite, with bearnaise sauce and pickled red onion
Aspic of mussels, in a mild escabeche marinade

Menu

CATALAN FISHERMAN'S CREAMY SOUP
with lobster tartare and a creamy fritter

TRADITIONAL SAINT STEPHEN'S CANNELLONI
with truffled béchamel and roast jus

ROASTED WILD TURBOT
with artichokes, Moroccan lemon and smoked cheese jus

Dessert

CRISPY PUFF PASTRY CROWN
with raw almond crème, toffee and fleur de sel

Cellar

Terraprima Blanc 2023 - D.O. Penedès
Idoia 2018 - D.O. Catalunya
Aire Brut Nature 2021 - D.O. Cava

Mineral water, coffee, infusions, nougats and traditional Catalan rolled waffles

1 bottle of wine for every 3 people
1 bottle of cava for every 6 people

€95.00
per person

Menu valid for Dec. 26th (lunch time only).
Menu must be ordered by all diners on the table.
Reservations are accepted up to 72 hours before the day of the event, subject to availability.
Prepayment will be requested for the total amount of the table.
Reserve your table at pauline.josse@sofitel.com or calling at +34.93.230.17.77
Please notify any food intolerance when setting your reservation.

FESTIVE SEASON'S GREETINGS



New Year's Eve Menu

Dec 31st, 2024

Appetizer served at your table

Beluga caviar, celeriac, and cured egg yolk
Foie gras micuit donut with hazelnuts
Brittany oyster with lime air
Acorn-fed Iberian ham *Reserva Personal*

Menu

FOIE-GRAS AU TOURCHON
with apples from Puigcerdà and 3 spices

ROASTED SEA BASS
with champagne béarnaise sauce, beetroot, and seaweed salad

VEAL TENDERLOIN,
confit mini beets and a sauce of black truffle and Porto wine

Dessert

CHOCOLATE FONDANT TARTALETTE
with a hazelnut and coffee frozen bonbon

LUCKY GRAPES

Cellar

Gran Caus Blanc 2022 - D.O. Penedès
Paisajes Valsalado 2020 – D.O.Ca Rioja
Delamotte Brut – A.O.C. Champagne

Mineral water, coffee, infusions, nougats and traditional Catalan rolled waffles

1 bottle of wine for every 3 people
1 bottle of champagne for every 6 people

€195.00
per person

Menu valid for Dec. 31st (dinner time only).
Menu must be ordered by all diners on the table.
Reservations are accepted up to 72 hours before the day of the event, subject to availability.
Prepayment will be requested for the total amount of the table.
Reserve your table at pauline.josse@sofitel.com or calling at +34.93.230.17.77
Please notify any food intolerance when setting your reservation.

FESTIVE SEASON'S GREETINGS



WHERE
festivity
glows

SOFITEL
BARCELONA SKIPPER



TENDIEZ RESTAURANT - HOTEL SOFITEL BARCELONA SKIPPER - AV. LITORAL 10, 08005 BARCELONA
+34.93.230.17.77 - SOFITELBARCELONA.COM - IG: TENDIEZBARCELONA.COM