



*Festive
Season*

2024

*Gastronomy
Celebration
Care
Magic*

S O F I T E L
BARCELONA SKIPPER



Festive Season Menu

Choose among 5 starters, 5 main courses, and 5 different desserts and design your own menu.


STARTERS

Ramen of Catalan *escudella*
with *pilota*, winter vegetables and traditional *galets*.

Cannelloni of *Pota Blava del Prat IGP* chicken
with *sot l'y laisse* and foie bechamel.

Carpaccio of marinated sea bass,
green apple and avocado tartare, lime gel, and almond cream.

Lobster Caprese salad
with confit tomatoes, homemade burrata, and basil.

 Fresh pasta stuffed with vegetables
served along a broccoli pesto sauce, grilled bimi, and Petit Nevat goat cheese.


MAINS

Roasted sea bass
with sherry-infused *beurre blanc* sauce, parsnip cream and flourless saffron gnocchi.

Tuna *fricandó* stew
with St. George's mushrooms and a parmentier made with fried potatoes.

Lamb stuffed
with black trumpet mushrooms, celery root, and cranberries, served along its cooking jus.

Filet mignon from Moianès
à-la-Rossini.

 Creamy rice
with porcini mushrooms, winter vegetables and sautéed seasonal mushrooms.

DESSERTS

Yule log
filled with a 70% chocolate cream, orange and Jijona nougat mousse.

Creamy vanilla flan
with Chantilly cream and salted toffee.

Our version of the chocolate fondant
with hazelnut ice cream.

Catalan cake
with a Catalan cream flavored sponge, cinnamon crumble and citrus notes.

Pineapple infused
with rum and coconut ice cream.

CELLER

White wine Gregal d'Espiells. Muscat and Gewürztraminer - D.O. Penedès.

Red wine Ocho Dos Dos 822. Tempranillo - D.O. Ribera del Duero.

Cava Juvé & Camps Reserva de la Família.

Beer and soft drinks.

Mineral water, coffee or herbal infusion.

Assorted nougats and traditional Catalan rolled waffles.

€95.00
per person

Festive Season menu is served with the same composition for all event attendees.
Vegan options for starter, main course and dessert are available upon prior request.
Please inform us of any food intolerances or allergies when placing your reservation.



Cocktail-Style Menu La Barceloneta

The chef also proposes cocktail-style menus for a more relaxed, stand-up celebration.

WELCOME SNACKS

Cone of candied almonds flavored with curry.

Crispy rice with citrus salt.

COLD ITEMS

Garlic shrimp crostini.

Aspic of mussels in a mild marinade.

Iberian acorn-fed ham shoulder served with *pan con tomate*.

Confit cod salad with black olives from Aragón and *xató* sauce.

Smoked salmon roulade with creamy cheese, celery and dill.

LIVE COOKING STATION

Creamy rice with porcini mushrooms and Parmesan cheese.

HOT ITEMS

Homemade Iberian ham croquettes.

Tendiez-style *patatas bravas*.

Mini brioche with pulled pork and BBQ sauce.

Catalan-style cod fritters.

Seasonal vegetables gyozas.

DESSERTS

Mini yule log.

Rum infused pineapple satay and coconut flakes.

CELLER

White wine Gregal d'Espiells. Muscat and Gewürztraminer - D.O. Penedès.

Red wine Ocho Dos Dos 822. Tempranillo - D.O. Ribera del Duero.

Cava Juvé & Camps Reserva de la Familia.

Beer and soft drinks.

Mineral water, coffee or herbal infusion.

Assorted nougats and traditional Catalan rolled waffles.

€95.00
per person

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Cocktail-Style Menu Essentials

The chef also proposes cocktail-style menus for a more relaxed, stand-up celebration.

WELCOME SNACKS

Homemade potato chips flavored with star anise.

Crispy almonds coated in Manchego cheese powder.

COLD ITEMS

Steak tartare canapé made with *fuet* from Vic and pickles.

Gilda: skewer with pickled anchovy, pickled green chili and marinated anchovy from L'Escala.

Iberian acorn-fed ham shoulder served with *pan con tomate*.

Mousse of foie gras mi-cuit and green apple.

Skewer of prawn, mango and cocktail sauce.

LIVE COOKING STATION

Rossejat: roasted thin noodles stew with monkfish, shrimps and clams.

HOT ITEMS

Winter mushrooms creamy croquettes.

Bombas de la Barceloneta with spicy romesco sauce.

Andalusian-style calamari with black garlic aioli.

Seabass and avocado sandwich.

Skewer with marinated Iberian pork and sweet green peppers from Padrón.

DESSERTS

Lemon pie.

Crema Catalana mini.

CELLER

White wine Gregal d'Espiells. Muscat and Gewürztraminer - D.O. Penedès.

Red wine Ocho Dos Dos 822. Tempranillo - D.O. Ribera del Duero.

Cava Juvé & Camps Reserva de la Familia.

Beer and soft drinks.

Mineral water, coffee or herbal infusion.

Assorted nougats and traditional Catalan rolled waffles.

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per person

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Premium Cellar

Make your Festive Season menu even more special.
Ask for the premium wines or
for a glass of Veuve de Clicquot champagne.

PREMIUM CELLAR

White wine Therasia Propietat d'Espiells.
Xarel.lo, Chardonnay and Voigner.
D.O. Penedès.

Red wine Iohannes Propietat d'Espiells.
Cabernet Sauvignon and Merlot.
D.O. Penedès.

€11.00
per person

VEUVE DE CLICQUOT CHAMPAGNE

Veuve de Clicquot Brut champagne by glass.

€15.00
per person

The premium wine supplement includes 1 bottle of wine for every 3 people.
The Veuve Clicquot champagne service includes 1 glass of champagne per person.
Please check with the hotel for the price of additional bottles of wine, soft drinks, beer, cava, or champagne to enjoy during the menu.



Bar Services

The perfect option to prolong your evening.
Enjoy of your very own bar service and
choose between options with or without alcohol.

BAR SERVICE 1

Soft drinks and beers
White wine and red wine D.O.
Cava
Mineral water

½ hour service: €12.00/person
1 hour service: €16.50/person
Extra ½ hour: €10.50/person

BAR SERVICE 2

Soft drinks and beers
White wine and red wine D.O.
Cava
Sangria
Mineral water

½ hour service: €13.50/person
1 hour service: €17.50/person
Extra ½ hour: €11.00/person

ALCOHOL FREE BAR SERVICE

Soft drinks
Alcohol free beer
Natural orange juice
Mineral water

½ hour service: €11.00/person
1 hour service: €14.50/person
Extra ½ hour: €10.00/person

A bar service must be contracted for as long as you wish to stay in the room enjoying the after-dinner party



Bar Services

The perfect option to prolong your evening.
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choose between options with or without alcohol.

LIQUOR BAR SERVICE 1

Soft drinks and beer
Bacardi rum
Moskovskaya vodka
Havana 2 rum
Beefeater gin
Ballantine's whiskey

1 hour service: €19.00/person
2 hours service: €26.50/person
Extra ½ hour: €12.00/person

LIQUOR BAR SERVICE 2

Soft drinks and beer
Flor de Caña rum
Havana 7 rum
Sauza Tequila
Skyy vodka
Absolut vodka
Bombay Sapphire gin
Tanqueray gin
Jack Daniel's Bourbon

1 hour service: €22.00/person
2 hours service: €31.00/person
Extra ½ hour: €13.50/person

MOJITOS OR CAIPIRINHAS BAR

Freshly made to order, never pre-mixed

1 hour service: €23.50/person
Extra ½ hour: €13.50/person

A bar service must be contracted for as long as you wish to stay in the room enjoying the after-dinner party



Additional Services

Please check the cloakroom service conditions.

Possibility to contact external providers for:

Floral decoration: starting at €50.00 per table

Entertainment (actors, comedians, live shows)

Photographer with photo booth or video booth.

Live music and DJ's

Reservation Conditions

Plated menus have a duration of 120 minutes.

Cocktail-style menus have a duration of 105 minutes.

1 bottle of wine is served for every 3 people.

1 bottle of cava is served for every 6 people.

2 units of soft drinks or beer are served per person.