

CHRISTMAS 2022/2023

**EXPERIENCE
A DREAM
THIS CHRISTMAS**

CELEBRATE CHRISTMAS
AT SOFIA BARCELONA HOTEL

S O F I A
BARCELONA

PART OF THE UNBOUND COLLECTION BY HYATT

IMPAR

BRUNCH MENÚ

25TH DECEMBER MIDDAY

VERMOUTH TIME:

preserves, smoked fish and pickles

Espinaler: Cockles, mussels, olives and crisps

Gildas (pepper, olive, and anchovy skewers),
large capers, piparras (green pickled peppers)

Smoked fish: Salmon, cod and mackerel

SEAFOOD IN ITS PUREST FORM

Ebro Delta oysters, crab, salt-cooked shrimp,

winkles, king prawns, mussels and crab claws

Octopus with Romesco sauce and sea fennel

Seasonal fish ceviche with grilled avocado and mango

SELECTION OF COLD DISHES

Assortment of fresh leaves

“Sofia” Olivier salad

Guacamole served with a corn tortilla crisp

Baba ghanoush served with a papadum

Tomato and tuna belly salad

Vegan beetroot tartare with smetana

ASSORTMENT OF IBERIAN HAM

Iberian pork shoulder, Iberian chorizo, cured Iberian pork loin,
longaniza (Spanish sausage) and sobrasada (Majorcan sausage)

CHEESES, FOIE AND TERRINES

Cheeses: Payoyo, Stilton, Comté and Manchego cheese

Foie gras mi-cuit, apple and pepper compote

Pâté de Campagne terrine served with dried apricot and ginger chutney

ASSORTMENT OF BREAD

Catalan flatbread, double-fermented bread, focaccia and brioches

“LIVE COOKING”

Eggs Benedict with smoked salmon
Pizza topped with truffle cream, smoked cheese,
portobello mushrooms and caramelized onion
Josper-grilled presa Ibérica pork

CLASSIC CHRISTMAS DISHES

Traditional “Escudella” Christmas soup
Classic cannelloni with truffle Béchamel sauce

BUFFET OF HOT DISHES

Catalan-style confit of duck
Veal fricassee with morels, chestnuts and baby shallots
Salt-baked sea bream served with a truffle vinaigrette
“Tossa de Mar” style “Cim i tomba” monkfish stew
Creamy vegan saffron rice with porcini mushrooms and artichokes
Potato and sweet potato gratin with Idiazábal cheese

ORIOI'S SWEET MOMENTS

German “Stollen”
Christmas log
“Panettone”
Chocolate truffles
Christmas biscuits
Vanilla and passion fruit verrine
Vanilla mouse verrine served with a hazelnut crisp
Traditional nougat and wafer rolls

WINE CELLAR

Selection of Impar wines and cavas
Mineral water
Beers
Soft drinks
Coffee and tea

89€ PER PERSON

INCLUDING VAT

If you have any dietary intolerances or allergies, please notify our staff