



FOUR  
POINTS  
BY SHERATON

Barcelona Diagonal

2017

# Menús Navidad



# Christmas Eve Dinner

## APPETIZER

Christmas broth with truffle meatballs

## ENTRÉE

Pumpkin "Cappellii" with truffle oil and walnuts  
or

Marinated Salmon salad with mango chutney and honey mustard vinaigrette

## MAIN COURSE

Cod with crispy potato in "sobrasada" and honey sauce  
or

Chicken thigh roll stuffed with spinach and dried fruits

## DESSERT

Famous "Jigona" Nougat Soufflé  
or

Lemon and cava sorbet

## DRINKS

Still/Sparkling water

Nuviana Chardonnay

Nuviana Tempranillo

Cava Cordoniu Classic brut

Cafè/infusions/Christmas treats

Price: 29€ IVA incl.

# Christmas day Brunch



## APPETIZER

Christmas broth with thin pasta toppings

## ENTRÉE

Selection of starters and salads, cheeses, sausages and national pates, Marinated salmon / Iberian ham with tomato bread / comfit onion on crispy bread, apple & goat's cheese salad / cod capriccio

## MAIN COURSE

Seafood Paella  
Grilled fish platter  
Pork sirloin steak with Paris sauce  
Boneless cheek beef with port sauce

## DESSERT

Mojito sorbet, Fruit salad Turrón mousse,  
Mini Catalan cream Cheese cake with red fruits  
Profiteroles

## DRINKS

Still/Sparkling water  
Castell Raimat  
Ederra Reserve  
Cava Cordoniu Anna blanc brut  
Cafè/infusiones/Christmas treats

Price: 43€ IVA incl.



# Boxing day Lunch



## APPETIZER

Christmas broth with truffle meatballs

## ENTRÉE

Cannelloni pasta with foiegrass white sauce and Iberian ham shavings  
or  
Smoked Goat cheese salad with fresh lettuce sprouts

## MAIN COURSE

Fresh Sea bass with sweet potato reduction and grilled vegetables  
or  
Iberian pork tenderloin with port sauce and potato medallions

## DESSERT

Chocolate duo with red berries  
or  
Coconut mousse with mango marmalade

## DRINKS

Still/Sparkling water  
Aurrelium white  
Aurrelium red  
Cava Miguel Pons brut  
Café/infusions/Christmas treats

Price: 39€ IVA incl.



# New Year's Eve Gala Dinner



## APPETIZER

Tisana and Xmas Sorbet

## ENTRÉE

Salmon tartar with avocado and fresh tomato  
Duck ravioli with truffle sauce and pine nuts  
Traditional Catalan Monkfish fillet with garlic garnish

## MAIN COURSE

Sirloin steak with foiegras sauce and truffles

## DESSERT

Chocolate Madness



## DRINKS

Still/Sparkling water  
Verme 77 Miguel Pons white/red  
Cava Miguel Pons Nuria Rose  
Cava Miguel Pons Eulalia  
Coffee/teas/New Year confetti

Price: 79€ IVA incl.



# New Year's Brunch

## APPETIZER

Chicken and Onion Broth

## ENTRÉE

Selection of national entrees and salads, cheeses, sausages and pates  
pineapple salads with mango and prawns and sauce of a thousand islands,  
Endive lettuce with blue cheese Iberian ham with tomato bread

## MAIN COURSE

Seafood "fideua"

Beef strudel with mushrooms and prawns in red wine sauce

Baked hake with potatoes and caramelized onion ❄️

Duck confit with orange reduction, baked pears and grilled vegetables

## DESSERT

Lemon sorbet with lime

Chocolate and cream profiteroles

Fruit salad

Chocolate truffels

Massini cake

Blueberry Cheese cake

## DRINKS

Still/Sparkling water

Ederra Verdejo

Miguel Pons Aurellium Tinto

Cava Cordoniu 1551 brut

Coffee/teas/New Year's treats

Price: 39€ IVA incl.

# Three Kings lunch

## APPETIZER

Seafood soup appetizer

## ENTRÉE

Salmon tartar with avocado, tomato chutney and apple vinaigrette  
or  
Beef Carpaccio with parmesan cheese flakes

## MAIN COURSE

Low temperature poultry in Teryiaki sauce with potatoes to the fine herbs and  
vegetable  
or  
hake in cava sauce and vegetable WOK

## DESSERT

Three Kings temptation

## DRINKS

Still/Sparkling water  
Nuviana Chardonnay  
Nuviana tempranillo  
Cava Cordoniu Classic brut  
Coffee/teas/Christmas treats

Price: 29€ IVA incl.