

THE
BARCELONA
EDITION
FESTIVE SEASON DINING

CELEBRATE THE FESTIVE SEASON IN THE HEART OF BARCELONA

Elevate your holiday celebrations at The Barcelona EDITION, where we transform sophisticated spaces into decadent celebrations, setting the stage for your cherished holiday memories. Treat yourself to delightful festive signature menus devised by Chef Pedro Tassarolo accompanied by lively entertainment.

The Barcelona EDITION brings elegance and sophistication to celebrate the most enchanting time of the year.



CHRISTMAS EVE AT VERAZ

DECEMBER 24
RESERVATIONS AT 7:30 PM & 9:00 PM
DINNER WITH LIVE MUSIC

AMUSE BOUCHE

WELCOME GLASS OF CAVA
ARS COLLECTA BLANC DE NOIRS
&
FOIE MICUIT
On crispy toast with homemade jam

TO START

REGAL OYSTERS No. 2 (GF | LF | NF)
Au Naturel

SCALLOP CARPACCIO (GF | LF | NF)
Confit leek, watercress, and EVOO

TO FOLLOW

SUSTAINABLY CERTIFIED TURBOT (GF | LF | NF)
Baby carrots caramelized with
pistachio gremolata

LAMB WITH BLACK TRUFFLE (GF | LF | NF)
Braised lamb with Cerdanya-style
trinxat and demi-glacé sauce

DESSERT

CHRISTMAS CHOCOLATE LOG
Chocolate mousse with raspberry sorbet

TURRONES & NEULAS

Water, soft drinks, coffee and tea

90 EUR / PERSON
VAT included

(LF) Lactose Free, (NF) Nuts Free, (GF) Gluten Free, (V) Vegan

FOR MORE INFORMATION AND RESERVATIONS, PLEASE CONTACT

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RESERVATIONS.BCN@EDITIONHOTELS.COM

FOR DIETARY REQUIREMENTS AND FOOD ALLERGIES,
ASK ONE OF OUR TEAM MEMBERS FOR ASSISTANCE

EDITIONHOTELS.COM/BARCELONA/ @EDITIONBARCELONA
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