

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.

THANKSGIVING DINNER AT VERAZ

THURSDAY NOVEMBER 27
RESERVATIONS AT 7:30 PM & 9:00 PM

WELCOME GLASS OF CAVA
ARS COLLECTA BLANC DE NOIRS

TO START

ROASTED BUTTERNUT SQUASH SOUP (GF | NF)
Caramelized onions, chestnuts, sour cream
and fresh herbs

TO FOLLOW

THANKSGIVING TURKEY (LF)
Roasted turkey breast with breadcrumbs,
toasted nuts, herbs and dried apricots stuffing,
accompanied with green bean casserole,
home-made mashed potato and cranberry sauce

DESSERT

HOME-MADE PECAN PIE
With cinnamon whipped cream

Water, soft drinks, coffee and tea

55 EUR / PERSON
VAT included

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





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

CHRISTMAS EVE AT THE ROOF

DECEMBER 24

RESERVATIONS AT 7:30 PM & 9:00 PM

DINNER WITH LIVE DJ SET

WELCOME GLASS OF CAVA
ARS COLLECTA BLANC DE NOIRS

TO SHARE

SCALLOP CRUDO (GF | LF | NF)
with lemon emulsion and parsley oil

PURE ACORN-FED IBERIAN HAM (GF | LF | NF)
DO Guijuelo, hand-cut accompanied
with bread with tomato

TO START

TORTELLINI IN BRODO
Pasta stuffed with escudella broth

TO FOLLOW

TENDER STEW OF SUCKLING VEAL (GF | LF | NF)
With black truffle parmentier

DESSERT

CHRISTMAS LOG
Chocolate mousse with raspberry sorbet

TURRONES & NEULAS

Water, soft drinks, coffee and tea

70 EUR / PERSON
VAT included

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





CHRISTMAS DAY AT VERAZ

DECEMBER 25
RESERVATIONS AT 1:00 PM & 2:30 PM
LUNCH WITH LIVE MUSIC

WELCOME GLASS OF CAVA
ARS COLLECTA BLANC DE NOIRS

TO START

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

TO FOLLOW

OUR VERSION OF THE ESCUDELLA (LF | NF)
Soup with galets pasta stuffed with meatballs,
cabbage, carrots and chickpeas

SURF & TURF (GF | LF | NF)
Braised lamb with grilled langoustine,
Cerdanya 'trinxat' and demi-glace sauce

DESSERT

CHRISTMAS CHOCOLATE LOG
Chocolate mousse with raspberry sorbet

TURRONES & NEULAS

Water, soft drinks, coffee and tea

75 EUR / PERSON
VAT included

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

BOXING DAY AT VERAZ

DECEMBER 26

RESERVATIONS AT 1:00 PM & 2:30 PM

TO SHARE

PURE ACORN-FED IBERIAN HAM (GF | LF | NF)
Hand-sliced DO Guijuelo

WARM BABY CARROT SALAD (V | GF | LF)
Colored carrots, tomato gremolata, and pistachios

CEP MUSHROOM CROQUETTE (NF)
Cep emulsion

TO START

OUR VERSION OF THE ESCUDELLA (LF | NF)
Soup with galets pasta stuffed with meatballs

TO FOLLOW

ROASTED ORGANIC
FREE-RANGE CHICKEN CANNELLONI (NF)
With black truffle and seasonal mushrooms.

DESSERT

JIJONA NOUGAT MILLE-FEUILLE
With salted caramel

TURRONES & NEULAS

Water, soft drinks, coffee and tea

55 EUR / PERSON
VAT included

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





NEW YEAR'S EVE AT VERAZ

DECEMBER 31
RESERVATIONS AT 8:30 PM
DINNER WITH LIVE MUSIC

AMUSE BOUCHE

WELCOME GLASS OF RUINART BRUT CHAMPAGNE
& FOIE MICUIT ON A CRISPY SEED BASE

TO SHARE

REGAL OYSTER No. 2 AU NATUREL (GF | LF | NF)

PURE ACORN-FED IBERIAN HAM (GF | LF | NF)
Hand-sliced DO Guijuelo

TUNA CRUDO (GF | LF | NF)
Sustainably certified Mediterranean tuna sashimi
with black truffle and cured egg yolk

TO FOLLOW

LOBSTER IN ITS SAUCE (GF | LF | NF)
Lobster bisque with tomato powder and perillio

BEEF TENDERLOIN (GF | NF)
From our butcher at Santa Caterina market with
potato mille-feuille with black melanosporum sauce

PRE-DESSERT

MARC DE CAVA GRANITA (V | GF | LF | NF)
With lime infused pineapple

DESSERT

SNOWY LANDSCAPE (NF)
Madagascar vanilla mousse with coconut ice cream

CHEF'S SELECTION OF PETIT FOURS
12 LUCKY GRAPES AND PARTY FAVORS BAG

Water, soft drinks, coffee and tea

NEW YEAR'S EVE PARTY AT CABARET
Access at 11:30 pm with a live DJ set, including 1 drink

320 EUR / PERSON
VAT included

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

NEW YEAR'S EVE AT CABARET

DECEMBER 31

RESERVATIONS AT 8:30 PM

DINNER WITH LIVE MUSIC & ENTERTAINMENT

AMUSE BOUCHE

WELCOME GLASS OF RUINART BRUT CHAMPAGNE
& REGAL OYSTER No. 2 AU NATUREL (GF | LF | NF)

TO SHARE

OSSETRA CAVIAR 10GR (SFS)

Blinis and sour cream

LOBSTER SALAD (GF | LF | NF)

With green apple, fennel, and shrimp oil

TUNA TARTARE (GF | LF | NF)

Sustainably certified Mediterranean tuna
with roasted garlic aioli

TO FOLLOW

SUSTAINABLY CERTIFIED TURBOT (GF | LF | NF)

Celeriac purée, baby vegetables, and herb oil

DRY-AGED RIBEYE (GF | NF)

Potato gratin with Périgueux sauce

DESSERT

PANETTONE FRENCH TOAST

Vanilla ice cream and crunchy hazelnut glaze

12 LUCKY GRAPES AND PARTY FAVORS BAG

Water, soft drinks, coffee and tea

NEW YEAR'S EVE PARTY

Live DJ set, including 1 drink

320 EUR / PERSON

VAT included

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





NEW YEAR'S EVE AT THE ROOF

DECEMBER 31
RESERVATIONS AT 8:30 PM
DINNER WITH LIVE MUSIC

WELCOME GLASS OF RUINART BRUT CHAMPAGNE

TO SHARE

REGAL OYSTER No. 2 AU NATUREL (GF | LF | NF)
With Ossetra caviar

SHRIMP CARPACCIO (GF | LF | NF)
Red shrimp from Palamós with EVOO and egg yolk

ARTICHOKE HEART (GF | LF | NF)
With Iberian acorn-fed ham

TRÍO OF CROQUETTES (NF)
Ceps mushrooms, chicken, and Iberian ham

TO FOLLOW

TUNA LOIN (GF | LF | NF)
Sustainably certified Mediterranean tuna

DRY-AGED RIBEYE WITH BLACK TRUFFLE (GF | LF | NF)
Potato mille-feuille with black
melanosporum truffle sauce

DESSERT

SNOWY LANDSCAPE
Madagascar vanilla mousse
with coconut ice cream

12 LUCKY GRAPES AND PARTY FAVORS BAG

Water, soft drinks, coffee and tea

NEW YEAR'S EVE PARTY AT CABARET
Access at 11:30 pm with a live DJ set, including 1 drink

240 EUR / PERSON
VAT included

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

NEW YEAR'S HANGOVER BRUNCH AT VERAZ

JANUARY 1

RESERVATIONS FROM 1:00 PM TO 3:30 PM

À LA CARTE BRUNCH WITH LIVE DJ SET

WELCOME GLASS OF VERMUTH
FREE FLOW OF CAVA AND MIMOSAS INCLUDED

2 DISHES OF YOUR CHOICE
& 1 DESSERT

LOCALLY SOURCED EGGS

EGGS BENEDICT WITH SALMON (NF)

EGGS BENEDICT WITH COOKED HAM (NF)

AVOCADO TOAST WITH TWO
SOFT-BOILED ORGANIC EGGS (LF | NF)

SPECIALS

PATATAS CON JAMÓN (GF | LF | NF)

SHAKSHUKA (NF)

VEGAN SHAKSHUKA (V | LF | NF)

MARKET SALAD (V | GF | LF | NF)

BURRATA WITH CANTABRIAN
ANCHOVIES (V | GF | LF | NF)

SANDWICHES

PASTRAMI SANDWICH (NF)

CHEESEBURGER (NF)

VEGAN BURGER (V | LF | NF)

SWEETS

CARAMELIZED CROISSANT
WITH COCONUT CREAM

SEASONAL FRUIT (V | GF | LF | NF)

Water, soft drinks, specialty coffee and tea

70 EUR / PERSON
VAT included

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





NEW YEAR'S RECOVERY BRUNCH AT THE ROOF

JANUARY 1

RESERVATIONS FROM 1:00 PM TO 3:00 PM
MEDITERRANEAN À LA CARTE BRUNCH,
WITH UNPARALLELED VIEWS & LIVE DJ SET

WELCOME DRINK

3 DISHES OF YOUR CHOICE

REGAL OYSTER No. 2 (GF | LF | NF)
Au naturel

FETA CHEESE SALAD (GF | NF)
With olives, feta cheese
and Moroccan lemon

FRIED POLENTA (GF | NF)
With seasonal mushrooms

AVOCADO TOAST (V | LF | NF)
Sourdough toast with avocado
and pickled vegetables

POACHED EGGS WITH CREAMY
RICOTTA AND PESTO
With sourdough toast

SOBRASADA AND EDAM CHEESE SANDWICH (NF)
on Folgueroles flatbread with caramelized onions

BEEF PEPITO (NF)
brioche with skirt steak, cheese,
and green mojo sauce

CARAMELIZED CROISSANT (NF)
with ricotta, strawberries, and basil

COCONUT TAPIOCA (V | GF | LF | NF)
Mango, red berries, and lime zest

Water, soft drinks, specialty coffee and tea

60 EUR / PERSON
VAT included

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

FOR MORE INFORMATION AND RESERVATIONS, PLEASE CONTACT

+34 93 626 33 30
RESERVATIONS.BCN@EDITIONHOTELS.COM

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

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