

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.



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

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

EDITIONHOTELS.COM/BARCELONA/ @EDITIONBARCELONA
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