UNA GRAND NAVIDAD

PLATED MENU



GRAND | HYATT™

BARCELONA

As the year draws to a close, it is time to bring together those who have been part of the journey and recognize the successes shared along the way.

An invitation to enjoy gatherings designed to connect, share, and create lasting memories, in an atmosphere where every detail helps turn the celebration into something truly special; an experience that invites your entire team to look ahead to 2027 and ask:
Why go big when you can GO GRAND?

Let's raise a glass together to what lies ahead!

Grandly Yours,

GRAND | HYATT™
BARCELONA

Plated Christmas Menu

85€ *per person | Min. 20 pax*
2 appetizers, 1 starter,
1 main course, 1 dessert

COLD APPETIZERS

Fig stuffed with mató mousse, balsamic caviar and walnuts
Sweet-savory with acidic contrast and creamy texture

Creamed cod with potato rösti, parsley gel and lime
Silky cod with a fresh citrus touch

Gravlax-style marinated salmon with mango and beetroot
Fresh and aromatic with sweet notes

Mini leek & Comté quiche
Classic warm and creamy bite

Foie glazed with beetroot on brioche
Intense and elegant with a sweet touch

HOT APPETIZERS

Escalivada vegetable croquettes
Crispy outside, creamy inside

Crispy monkfish skewer with shellfish emulsion
Light texture with deep seafood flavor

Steamed bun with beef cheek
Tender, flavorful meat

Risotto bite with lobster alioli and salmon tartare
Intense sea flavor with creaminess

Si tiene alguna intolerancia o alergia, por favor comuníquelo a nuestro personal

CHRISTMAS MENU

STARTERS

Guinea fowl terrine with spiced bread and orange
Delicate poultry with citrus and spice notes

Roasted cauliflower cream with red prawn tartare and confit lemon
Balance between vegetable cream and seafood (4€ surcharge)

Roast meat cannelloni with béchamel
Comforting classic

Artichoke salad with duck ham and hazelnuts
Fresh with a crunchy touch

Celery carpaccio with crispy quinoa and truffle
Light and aromatic

Chestnut cream with caramelized foie
Sweet, deep and elegant

Open leek raviolo
Soft textures with vegetal intensity

MAIN COURSES

Traditional Christmas escudella with gallets and meatball
Catalan tradition in a festive version

Hake supreme with bimi and oyster beurre blanc
Delicate and balanced

Cod with violet purée and cabbage
Classic with modern presentation

Turbot suquet with clams and red prawn
Intense and full of sea flavor (4€ surcharge)

Melting veal with truffled parmentier
Juicy meat with truffle notes

If you have any food intolerances or allergies, please let our staff know.

CHRISTMAS MENU

MAIN COURSES

Chicken and octopus surf and turf
Fusion of land and sea (4€ surcharge)

Duck roulade with prunes and Port sauce
Elegant sweet-savory

Iberian pork shoulder with potato millefeuille
Sabores intensos y textura delicada

Pumpkin cannelloni with chutney
Vegetal and aromatic

Zucchini tagliatelle with caramelized pumpkin
Light and flavorful

DESSERTS

Nougat mousse with berries and ice cream
Festive and balanced

Passion pie with coconut ice cream
Tropical and refreshing

Chocolate coulant with tangerine ice cream
Intense with citrus contrast

Vanilla mousse with salted toffee
Creamy with caramel notes

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CHRISTMAS MENU

WINE PACKAGE

La Charla
Verdejo • D.O. Rueda

Viña Pomal Oro
Tempranillo • D.O. Rioja

Cinta Púrpura Brut
Xarel·lo, Macabeo, Parrellada • D.O. Cava

The beverage service includes beers, soft drinks, water, and coffee.

26,50€
per person

SOFT PACKAGE

Soft drinks

Water

Coffee

9,50€
per person

WHITE WINE

SUPL.

Vol d'Ànima de Raimat Blanc ..... ***2€***
Chardonnay, Albariño, Xarel·lo • D.O. Costers del Segre

Raimat Albariño ..... ***3€***
Albariño • D.O. Costers del Segre

Louro ..... ***4€***
Godello • D.O. Valdeorras

RED WINE

SUPL.

El Pispa ..... ***2€***
Garnatxa Negra • D.O. Montsant

Raimat Turons de Vallacorba ..... ***3€***
Cabernet Sauvignon • D.O. Costers del Segre

Pruno ..... ***4€***
Tempranillo, Cabernet Sauvignon • D.O. Ribera del Duero

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CELLAR

CAVA & CHAMPAGNE

SUPL.

Ars Collecta Blanc de Blancs ..... ***3€***
Chardonnay • D.O. Cava

Ars Collecta Grand Rosé ..... ***3€***
Xarel·lo, Pinot Noir, Trepat • D.O. Cava

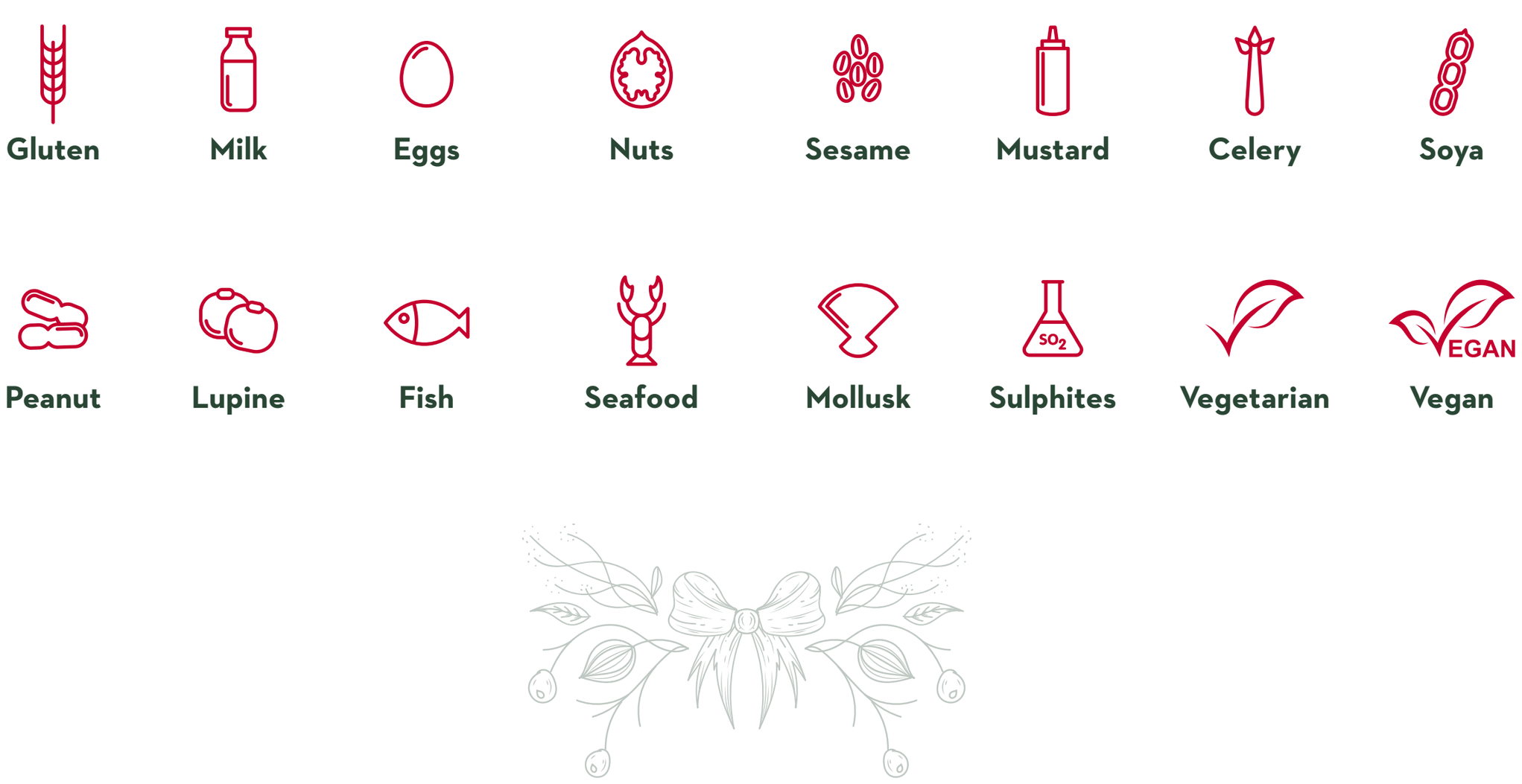
Juvé & Camps Reserva de la Familia ..... ***4€***
Xarel·lo, Macabeo, Parrellada • D.O. Cava

Champagne Veuve Clicquot ..... ***85€/bottle***
Brut Pinot Noir, Meunier, Chardonnay

TERMS & CONDITIONS

Plated service served at the table, except for the appetizers, which are tray-passed.

Prices per person in euros. VAT included. Prices valid for 2026. Menu selection must be made at least 15 days in advance. Same menu for all guests. If you have any intolerance or allergy, please inform our staff. This establishment complies with regulations on the prevention of anisakis parasitosis in fish products. To add a wine selection, please refer to the "bodega celler" file (prices per person and supplements depending on the selection).



If you have any food intolerances or allergies, please let our staff know.

Eating burgers, meat, poultry, shellfish, fish and raw or undercooked eggs may increase the risk of foodborne illnesses, particularly if you have certain medical conditions.

This establishment complies with the regulations on the prevention of anisakis infection in fishery products.

CELLAR


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