



HOTEL

MARINA BADALONA

BARCELONA COAST

CHRISTMAS MENU

Tela Marinera Restaurant

Seasons Greetings

APERITIF

Welcome glass of cava

Blini with sea urchin butter and Sevruga caviar

STARTER

Red prawn carpaccio, mango emulsion, oil spheres and caramelised pine nuts

MAIN COURSE

Cuttlefish ravioli with black monkfish broth

or

Iberico pork tenderloin with truffle sauce and pumpkin cremeux

DESSERT

100% cocoa dessert by our pastry chef Marta

Christmas sweets

DRINKS

Wines from the Marina Badalona cellar

Water and soft drinks

€65,00

VAT included



HOTEL

MARINA BADALONA

BARCELONA COAST

SAINT STEPHEN'S MENU

26 December

Tela Marinera Restaurant

Seasons Greetings

APERITIF

Welcome glass of cava

100% acorn-fed Iberico ham croquettes

STARTER

*Roast free-range chicken cannelloni with truffled béchamel
and smoked Idiazabal flakes*

MAIN COURSE

*Mediterranean sea bass with cava sauce and celeriac cream
or*

Lamb slab in its jus with apple

DESSERT

*Soft almond sponge cake with toffee and salted caramel
Christmas sweets*

DRINKS

*Wines from the Marina Badalona cellar
Water and soft drinks*

€65,00

VAT included



HOTEL

MARINA BADALONA

BARCELONA COAST

NEW YEAR EVE'S MENU

Tela Marinera Restaurant

Happy 2025

TO SHARE

Welcome glass of cava

Blini with sea urchin butter and Sevruga caviar

Smoked eel and marinated salmon tartare

Tomato-rubbed bread with 100% Iberico ham shoulder

100% acorn-fed Iberico ham croquettes

Crunchy prawns with romesco

Parmentier potatoes and Palamós prawn

STARTER

Lobster with creamy pineapple jus and grapefruit foam

MAIN

Beef sirloin with parmentier potatoes and Perigourdine sauce

DESSERT

Pink champagne by our pastry chef Marta

Christmas sweets

DRINKS

Wines from the Marina Badalona cellar

Water and soft drinks

Glass of cava with lucky grapes

*New Year's Eve celebration with chimes,
party, cotillon bag and DJ until 3:00 a.m.*

Includes two drinks per person.

€215,00

Per person - VAT included

Dinner will start at 9:00 p.m.

To make your reservation you can contact eventosmb@salleshotels.com