



THE  
BARCELONA  
EDITION  
FESTIVE SEASON DINING



# CHRISTMAS EVE AT THE ROOF

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

WELCOME GLASS OF CAVA

## TO START

PHO SOUP  
Vietnamese soup with vegetarian  
dumplings and fresh herbs

KOREAN FRIED CHICKEN  
Gochujang sauce, sesame  
and spring onions

TUNA SANDO SANDWICH  
Crispy sustainably certified Mediterranean  
red tuna, Japanese mayo, green apple,  
green leaves, in sliced bread

## TO FOLLOW

PORK BELLY  
Asian-inspired gravy, spiced sweet  
potato purée and pak choi

## DESSERT

HOME-MADE MOCHI  
Filled with Jijona nougat mousse

TURRONES & NEULAS  
Water, soft drinks, coffee and tea

60 EUR / PERSON  
VAT included



# CHRISTMAS EVE AT VERAZ

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

WELCOME GLASS OF CAVA

## TO START

SEA BASS CARPACCIO  
Leeks, tangerine and pistachios

## TO FOLLOW

OUR VERSION OF THE ESCUDELLA  
Soup with galets pasta stuffed with meatballs,  
cabbage, carrots and chickpeas

## SURF & TURF

Braised lamb with grilled langoustine,  
Cerdanya 'trinxat' and demi-glace sauce

## DESSERT

CHRISTMAS CHOCOLATE LOG  
With raspberry sorbet

## TURRONES & NEULAS

Water, soft drinks, coffee and tea

80 EUR / PERSON  
VAT included

FOR MORE INFORMATION AND RESERVATIONS, PLEASE CONTACT

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

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