



THE
BARCELONA
EDITION
FESTIVE SEASON DINING

CELEBRATE THE FESTIVE SEASON IN THE HEART OF BARCELONA

Spend the holiday season in style at The Barcelona EDITION with an elevated dining experience featuring festive menus devised by Chef Pedro Tassarolo and lively entertainment.

From the special festive punch available all season at Punch Room or the intimate Christmas Eve, Christmas Day and Boxing Day celebrations paying homage to the Catalan culinary traditions at Veraz, to a candlelit New Year's Eve dinner with tasteful appetizers at Veraz, The Roof and Cabaret followed by a lavish party to ring in 2025 to the New Year's recovery brunch with Asian-inspired dishes at The Roof or the generous Hangover brunch at Veraz, The Barcelona EDITION brings elegance and sophistication to celebrate the most enchanting time of the year.

THANKSGIVING DINNER AT VERAZ

THURSDAY NOVEMBER 28
RESERVATIONS AT 7:30 PM & 9:00 PM
DINNER WITH LIVE MUSIC

WELCOME GLASS OF CAVA

TO START

ROASTED BUTTERNUT SQUASH SOUP
Caramelized onions, chestnuts, sour cream
and fresh herbs

TO FOLLOW

THANKSGIVING TURKEY
Roasted turkey breast with breadcrumbs,
toasted nuts, herbs and dried apricots stuffing,
accompanied with green beans casserole,
house-made mashed potato and cranberry sauce

DESSERT

HOUSE-MADE PECAN PIE
With cinnamon whipped cream

Water, soft drinks, coffee and tea

55 EUR / PERSON
VAT included





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 & CHRISTMAS DAY AT VERAZ

DECEMBER 24

RESERVATIONS AT 7:30 PM & 9:00 PM

DINNER WITH LIVE MUSIC

DECEMBER 25

RESERVATIONS AT 1:00 PM & 2:30 PM

LUNCH 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



BOXING DAY AT VERAZ

DECEMBER 26
RESERVATIONS AT 1:00 PM & 2:30 PM
LUNCH

WELCOME GLASS OF CAVA

TO SHARE

BRAVAS VERAZ
Crispy potatoes, house-made brava sauce and aioli

PURE ACORN-FED IBERIAN HAM
Hand sliced DO Guijuelo

RED PRAWNS
With Maldon salt

CEP MUSHROOM CROQUETTE
Citrus mayo

TO FOLLOW

ROASTED CHICKEN CANNELLONI
With black truffle, seasonal mushrooms
and thyme béchamel

DESSERTS

'JIJONA' NOUGAT MILLE-FEUILLE
With salted caramel

TURRONES & NEULAS
Water, soft drinks, coffee and tea

50 EUR / PERSON
VAT included



NEW YEAR'S EVE AT VERAZ

DECEMBER 31

RESERVATIONS AT 8:00 PM

DINNER WITH LIVE MUSIC & ENTERTAINMENT

ACCESS TO NEW YEAR'S EVE PARTY AT CABARET
WITH LIVE DJ SET, INCLUDING 1 DRINK

TO START

WELCOME GLASS OF RUINART CHAMPAGNE
& AMUSE BOUCHE

REGAL OYSTER NO. 2

LOBSTER SUQUET
Tomato powder, perfollo

TO FOLLOW

SCALLOPS AND CAVIAR
Grilled scallops, osetra caviar,
celeriac and beurre blanc

BEEF TENDERLOIN AND FOIE GRAS
Potato mille-feuille with black melanosporum sauce

PRE-DESSERT

MARC DE CAVA GRANITA
With lime infused pineapple

DESSERT

ALL WHITE
Madagascar vanilla mousse with coconut ice-cream

CHEF'S SELECTION OF PETIT FOURS

12 LUCKY GRAPES AND PARTY FAVOURS BAG

Water, soft drinks, coffee and tea

290 EUR / PERSON
VAT included

NEW YEAR'S EVE AT CABARET

DECEMBER 31
RESERVATIONS AT 8:00 PM
DINNER WITH LIVE MUSIC & ENTERTAINMENT

NEW YEAR'S EVE PARTY
WITH LIVE DJ SET, INCLUDING 1 DRINK

WELCOME GLASS OF RUINART CHAMPAGNE

TO SHARE

REGAL OYSTER NO.2
Osetra caviar

PURE ACORN-FED IBERIAN HAM
Hand sliced DO Guijuelo

MEDITERRANEAN TUNA TATAKI
Melanosporum truffle and cured egg yolk

CONFIT ARTICHOKE
Artichoke emulsion, lemon and pistachio

TO FOLLOW

TURBOT
Celeriac purée, baby vegetables, and herbs oil

BRAISED LAMB AND PALAMÓS RED PRAWN
Truffled parmentier

DESSERT

PANETTONE
Vanilla ice-cream and crunchy hazelnut glaze

12 LUCKY GRAPES AND PARTY FAVOURS BAG

Water, soft drinks, coffee and tea

290 EUR / PERSON
VAT included





NEW YEAR'S EVE AT THE ROOF

DECEMBER 31

RESERVATIONS AT 8:00 PM

DINNER WITH LIVE MUSIC & ENTERTAINMENT

ACCESS TO NEW YEAR'S EVE PARTY AT CABARET
WITH LIVE DJ SET, INCLUDING 1 DRINK

WELCOME GLASS OF CHAMPAGNE

TO SHARE

JAPANESE MISO SOUP
Miso, tofu and spring onions

SCALLOP TIRADITO
Caviar and miso

MEDITERRANEAN TUNA TARTAR
Crispy nori and Melanosporum truffle

DRY-AGED RIBEYE TATAKI
Yuzu ponzu sauce and katsuobushi

TO FOLLOW

KING CRAB DUMPLING
Lemongrass, ginger and cilantro infused coconut milk

BRAISED BEEF RIBS
Asian style BBQ sauce

DESSERT

PEARS, YUZU AND YOGURT
Pears cooked in maple syrup

12 LUCKY GRAPES AND PARTY FAVOURS BAG

Water, soft drinks, coffee and tea

190 EUR / PERSON
VAT included



NEW YEAR'S HANGOVER BRUNCH AT VERAZ

JANUARY 1

RESERVATIONS FROM 1:00 PM TO 3:30 PM

À LA CARTE BRUNCH WITH LIVE MUSIC

WELCOME GLASS OF VERMUT

FREE-FLOW OF CAVA AND MIMOSAS INCLUDED

2 DISHES OF YOUR CHOICE & 1 DESSERT

LOCALLY-SOURCED EGGS

EGGS BENEDICT WITH SALMON

EGGS BENEDICT WITH COOKED HAM

SPECIALS

AVOCADO TOAST

PATATAS CON JAMÓN

SHAKSHUKA

VEGAN SHAKSHUKA

MARKET SALAD

SANDWICHES

PULLED BEEF BRIOCHE

CHEESEBURGER

VEGAN BURGER

SWEETS

FRENCH TOAST

CAKE OF THE DAY BY OUR PASTRY CHEF

SEASONAL FRUIT

Water, soft drinks, specialty coffee and tea

65 EUR / PERSON

VAT included



NEW YEAR'S RECOVERY BRUNCH AT THE ROOF

JANUARY 1

RESERVATIONS FROM 1:00 PM TO 3:00 PM
ASIAN-INSPIRED À LA CARTE BRUNCH,
UNPARALLELED VIEWS & LIVE DJ SET

WELCOME BLOODY MARY

FREE-FLOW OF CAVA AND MIMOSAS INCLUDED

3 DISHES OF YOUR CHOICE

RED TUNA LETTUCE SSAM
Avocado and kizami cream and
gochujang spicy mayo

VEGETABLE GYOZAS
Tofu sauce

VEGAN MUSHROOM BAO
Steamed bao with pickled mushroom and
smoked eggplant mayo

KIMCHI PHILLY CHEESESTEAKE
Housemade kimchi, sliced beef and Edam cheese

PUMPKIN CURRY
With coconut milk and basmati rice

KOREAN FRIED CHICKEN
Free-range chicken with kimchi mayo

PANCAKES WITH MATCHA MASCARPONE
Blueberries, strawberries and yuzu

COCONUT TAPIOCA
Mango, berries and lime zest

Water, soft drinks, specialty coffee and tea

50 EUR / PERSON
VAT included

FOR MORE INFORMATION AND RESERVATIONS, PLEASE CONTACT

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

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

EDITIONHOTELS.COM @EDITIONBARCELONA
AVINGUDA DE FRANCESC CAMBÓ, 14. 08003 BARCELONA, SPAIN