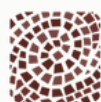




MENUS

Christmas 2026



HOTEL
BLANCAFORT
SPA TERMAL ★★★★★



24/12

DINNER

WELCOME APERITIF

Our selection of vegetable and fruit crisps

Olives with mojo sauce

Gilda "matrimoni"

Glass bread with Iberian ham

Aged beef steak tartare with pistachio baklava

Confit cod taco with roasted pepper, orange and olive oil

Gougère filled with Brie and truffle cream, with Iberian ham powder

Mini "baozi" filled with Iberian sobrasada, truffle honey and lime zest

Selection of croquettes

STARTER · CHOICE OF

*Traditional cannelloni with béchamel, Parmesan, meat jus, and crispy
tapioca and truffle*

or

*Blanquita-style marinated salmon salad with potatoes, celery, asparagus
and prawns, pickled fennel, and dill and citrus emulsion*

MAIN COURSE

*Roast free-range chicken stuffed with meat, spinach and mató cheese,
aligot purée and Priorat wine sauce*

or

*Monkfish and Iberian ham tournedos, vegetable mille-feuille and cava and
dill beurre blanc*

DESSERTS

Xixona nougat mousse with caramel ice cream

Nougat and Christmas sweets

Still and sparkling water, and a glass of cava

Price per guest

79€ · VAT included

25/12

LUNCH

WELCOME APERITIF

Our selection of vegetable and fruit crisps

Olives with mojo

Gilda "matrimonio"

Glass bread with Iberian ham

Aged beef steak tartare with pistachio baklava

Confit cod taco with roasted pepper escalivada, orange and olive soil

Gougère filled with Brie and truffle cream, with Iberian ham powder

Mini "baozi" filled with Iberian sobrasada, truffle honey and lime zest

Selection of croquettes

STARTER · CHOICE OF

Galets soup with meat-stuffed "pilota", foie gras, dried peaches and pistachios, with aged wine

Traditional Escudella: Beef shank, chicken, pork belly, black and white butifarra sausage, potato, carrot, cabbage and chickpeas

or

Traditional cannelloni with béchamel, Parmesan, meat jus, and crispy tapioca and truffle

MAIN COURSE

Catalan-style Christmas capon, stuffed and served with roast jus
or

Monkfish and Iberian ham tournedos, vegetable mille-feuille and cava and dill beurre blanc

DESSERTS

Xixona nougat mousse with caramel ice cream

Nougat and Christmas sweets

Still and sparkling water, and a glass of cava

Price per guest

79€ · VAT included





26/12

SAN ESTEBAN

WELCOME APERITIF

Our selection of vegetable and fruit crisps

Olives with mojo

Gilda "matrimonio"

Glass bread with Iberian ham

Aged beef steak tartare with pistachio baklava

Confit cod taco with roasted pepper escalivada, orange and olive soil

Gougère filled with Brie and truffle cream, with Iberian ham powder

Mini "baozi" filled with Iberian sobrasada, truffle honey and lime zest

Selection of croquettes

STARTER · CHOICE OF

*Traditional cannelloni with béchamel, Parmesan, meat jus, and crispy
tapioca and truffle*

or

Salad of confit artichokes, prawns, pomegranate and nuts

MAIN COURSE

*Roast free-range chicken stuffed with meat, spinach and mató cheese, aligot
purée and Priorat wine sauce*

or

*Monkfish and Iberian ham tournedos, vegetable mille-feuille and cava and
dill beurre blanc*

DESSERTS

Xixona nougat mousse with caramel ice cream

Nougat and Christmas sweets

Still and sparkling water, and a glass of cava

Price per guest

79€ · VAT included