

Christmas

Group

Menus



CALIPOLIS

HOTEL BARCELONA SITGES



Christmas Menu

~ Option 1 ~

STARTERS TO SHARE

Beef carpaccio with truffled burrata cream, poached egg, fresh watercress, sweet potato chips, and pistachio oil

Shrimp croquettes with yellow pepper "all i oli" (garlic mayonnaise)

Three-tomato salad with tuna belly and old-style mustard vinaigrette

MAIN COURSE

Beef tenderloin with sweet potato purée and demi-glace sauce
or

Sea bass with sautéed broccolini and garlic shrimp,
seafood sauce, and crispy samphire

DESSERT

White chocolate mousse with orange and streusel
Nougat and Christmas sweets

BEVERAGES

White wine: Gran Gesta Blanco D.O. Penedes

Red wine: Gran Gesta Tinto D.O. Penedes

Cava: Freixenet Blanc de Blancs D.O. Penedes

Coffee & infusions

38€

Hotel Calipolis
Av. Sofia, 2 - 08870 Sitges
Tel. (+34) 93 894 15 00
convenciones2@hotelcalipolis.com





Christmas Menu

~ Option 2 ~

STARTER

XL Homemade meat cannelloni with foie gras and black truffle sauce,
and red wine reduction

MAIN COURSE

Beef tenderloin with pumpkin purée and sesame, asparagus,
sautéed chestnuts with brandy, and demi-glace sauce

or

Sole medallion coated in seeds, saffron and truffle sauce,
and sautéed vegetables with salted peanuts

DESSERT

Blueberry and cheese mousse
Nougat and Christmas sweets

BEVERAGES

White wine: Gran Gesta Blanco D.O. Penedes

Red wine: Gran Gesta Tinto D.O. Penedes

Cava: Freixenet Blanc de Blancs D.O. Penedes

Coffee & infusions

45€

Hotel Calipolis
Av. Sofía, 2 - 08870 Sitges
Tel. (+34) 93 894 15 00
convenciones2@hotelcalipolis.com





Christmas Menu

~ Option 3 ~

~ STANDING COCKTAIL ~

French oysters with citrus pearls
Sole salad with cherry tomatoes, basil, mint, cilantro,
onion, and lemon vinaigrette

Anchovy toast with fresh chives and smoked butter

Cured ribeye carpaccio with truffled burrata cream,
green chili, and cep oil

Breaded tuna cube with seafood sauce reduction

Crispy ravioli with foie gras, truffle, and demi-glace

Grilled suckling pig with textured apple

Prawn skewers with Thousand Island dressing

Mini brownie

Profiteroles with chocolate sauce

Assorted yogurt shots with fruit

Fruit skewers

Nougats and Christmas sweets

BEVERAGES

White wine: Gran Gesta Blanco D.O. Penedes

Red wine: Gran Gesta Tinto D.O. Penedes

Cava: Freixenet Blanc de Blancs D.O. Penedes

Coffee & infusions

42€

Hotel Calipolis
Av. Sofia, 2 - 08870 Sitges
Tel. (+34) 93 894 15 00
convenciones2@hotelcalipolis.com



Christmas Menu

Vegetarian ~ Vegan

VEGETARIAN

Pumpkin ravioli with cheese fondue and vegetable juice reduction

Mushroom risotto with aged Gouda

White chocolate mousse with orange and streusel

VEGAN

Grilled vegetables with marinated tempura tofu and romesco mayonnaise

Heura Wellington with vegetable demi-glace

Almond cake topped with dark chocolate, flambéed persimmon, and tangerine sorbet

BEVERAGES

White wine: Gran Gesta Blanco D.O. Penedes

Red wine: Gran Gesta Tinto D.O. Penedes

Cava: Freixenet Blanc de Blancs D.O. Penedes

Coffee & infusions

38€

Hotel Calipolis
Av. Sofía, 2 - 08870 Sitges
Tel. (+34) 93 894 15 00
convenciones2@hotelcalipolis.com