THE ART OF CELEBRATING

Christmas simply tastes better in good company, surrounded by light and design. Never short of laughter, nor fine wine.



PULITZER
HOTELS

TAILOR YOUR EXPERIENCE

MENU + **SCENARIO**

From 20 to 40 guests → Choice of 2 starters, mains and desserts
Over 40 guests → Set menu for the entire party (Except for allergies, intolerances or dietary requirements)

+€ 10 – La Esquina Vermouth Hour
+€ 2.50 – Extra tomato bread
+€ 5 – Welcome drink
+€ 7 – Mini St-Germain Spritz or Martini Floreale 0.0%
+€ 12 – Extra sharing bites for the table: Patatas bravas, spinach fritters, and chicken and truffle croquettes
+€ 14 – Drink at La Terraza del Pulitzer: includes house wine, beer, or standard spirit and mixer (subject to availability)
+€ 32/h Open Bar

GROUP MENU— MENU 1

APPETISERS

*One choice for the entire party

Crispy toast with salt cod brandade and roasted escalivada peppers (1,4,7)

Crisp artichoke stuffed with wild mushrooms

Seared scallop, cured pork jowl and celeriac purée (7,13)

STARTERS

Traditional Catalan escudella with pilota and galets pasta (1,3,7)

Baby leaf salad with persimmon, stracciatella, candied tomato and pumpkin seeds (7,8)

Roasted beetroot, Granny Smith apple and goat's cheese foam (7,8)

Salt cod cap i pota (4)

MAINS

Slow-cooked Catalan-style Pata Blava chicken, Jerusalem artichoke purée and candied shallots (7,8)

Seafood cannelloni, seafood velouté and pickled Swiss chard (1,2,4,7,13)

Charcoal-grilled sea bass a la donostiarra with garlic mousseline (3,4)

Textures of cauliflower (7)

Creamy black chanterelle and saffron milk cap rice (7)

Dry-aged beef ribeye with Primot potatoes and Padrón peppers (€5 supplement)

DESSERTS

Yuzu lemon meringue pie (1,3,7)

Fresh fruit salad

Chocolate coulant with vanilla ice cream (1,3,7)

Textures of pineapple (3,7)

DRINKS INCLUDED

San Millán Blanco · DO Rueda

Ca n'Estruc Tinto · DO Catalunya

Still and sparkling water, soft drinks

Coffee and tea infusions

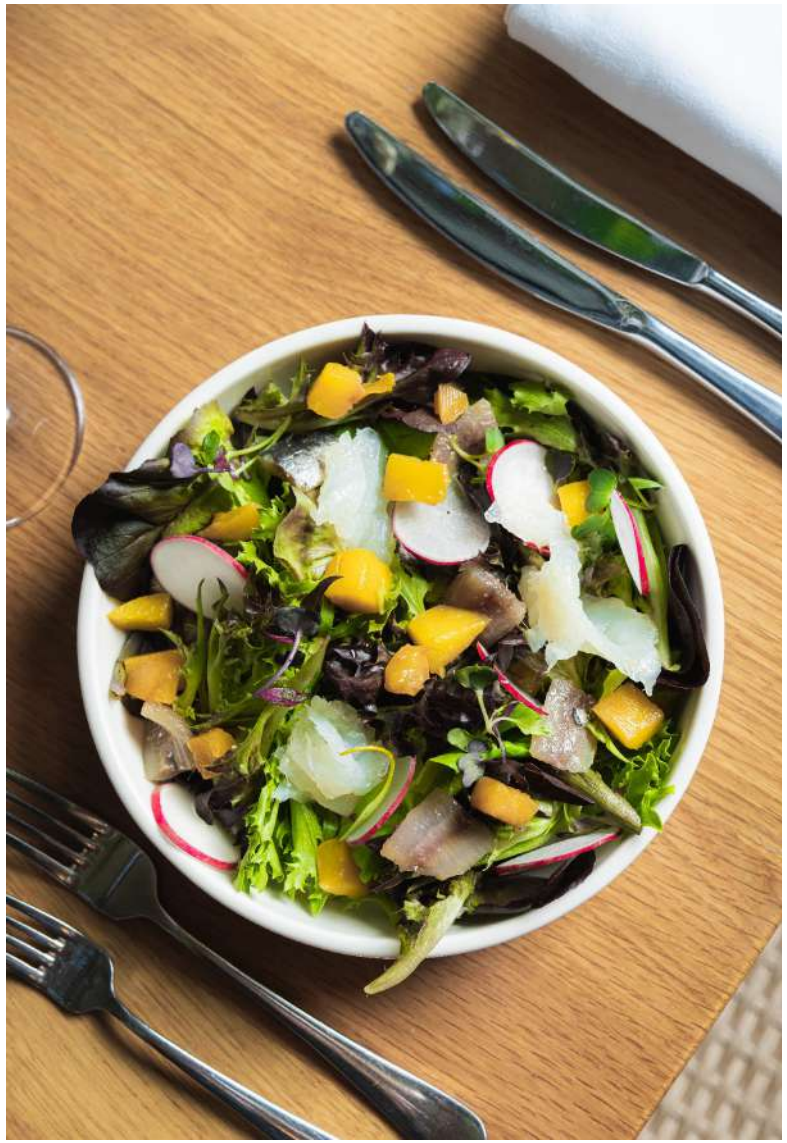
Price: €55

[ALLERGENS]

1. Cereals containing gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk
8. Tree nuts
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur dioxide and sulphites
13. Molluscs
14. Lupin



GROUP MENU— VEGETARIAN / GLUTEN-FREE



APPETISERS
**One choice for the entire party*
Crispy toast with salt cod brandade and roasted escalivada peppers (1,4,7)
Crisp artichoke stuffed with wild mushrooms
Seared scallop, cured pork jowl and celeriac purée (7,13)

STARTERS
Vegan escudella with wild mushroom dumplings and galets pasta (3,7)
Persimmon salad with stracciatella, candied tomato and pumpkin seeds (7,8)

MAINS
Creamy asparagus rice
Medley of seasonal vegetables

DESSERTS
Charcoal-grilled pineapple with coconut foam and lime
Fresh fruit salad

BODEGA
San Millán Blanco · DO Rueda
Ca n'Estruc Tinto · DO Catalunya
Still and sparkling water, soft drinks

Price: €55

[ALLERGENS]

1. Cereals containing gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk
8. Tree nuts
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur dioxide and sulphites
13. Molluscs
14. Lupin

GROUP MENU— TO SHARE

TO SHARE
Catalan rustic bread with tomato (1)
Ibérico ham
Catalan-style chicken croquettes (1,3,7)
Charcoal-grilled artichoke
Cured salmon tartare, dill and crème fraîche (4,7)
Persimmon salad with candied tomato, stracciatella and pumpkin seeds (7,8)

CHOICE OF MAINS
Slow-cooked Catalan-style Pata Blava chicken, Jerusalem artichoke purée and candied shallots (7,8)
Seafood cannelloni, seafood velouté and pickled Swiss chard (1,2,4,7,13)
Charcoal-grilled sea bass a la donostiarra with garlic mousseline (3,4)
Textures of cauliflower (7)
Creamy black chanterelle and saffron milk cap rice (7)
Dry-aged beef ribeye with Primot potatoes and Padrón peppers (€5 supplement)

DESSERTS
Yuzu lemon meringue pie (1,3,7)
Fresh fruit salad
Chocolate coulant with vanilla ice cream (1,3,7)
Textures of pineapple (3,7)

DRINKS
San Millán Blanco · DO Rueda
Ca n'Estruc Tinto · DO Catalunya
Still and sparkling water, soft drinks

Price: € 58

[ALLERGENS]
1. Cereals containing gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk
8. Tree nuts
9. Celery
10. Mustard
11. Sesame seeds
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13. Molluscs
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CHRISTMAS COCKTAIL



CHRISTMAS COCKTAIL RECEPTION

Seafood bisque (2,4,7,13)
Catalan-style chicken croquettes (1,3,7,8)
Cured salmon and herring roe blinis (1,3,4,7)
Catalan fricandó beef and Urgèlia cheese mollete (1,7)
Creamy seasonal wild mushroom rice
Root vegetable parmentier, poached egg and fresh truffle (3,7)
Charcoal-grilled artichoke with cured beef cecina
Crispy monkfish bites with romesco sauce (4)
Mini brioche navette filled with grilled Ibérico pork presa and pickles (1,3,7)
White chocolate mousse (7)
Crispy caramelized brioche torrija with chantilly cream (1,3,7)

DRINKS

San Millán Blanco · DO Rueda
Ca n'Estruc Tinto · DO Catalunya
Cava Familia Oliveda · Xarel·lo, Macabeo, Parellada
Still and sparkling water, soft drinks and beers

Price: € 68

[ALLERGENS]

1. Cereals containing gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk
8. Tree nuts
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur dioxide and sulphites
13. Molluscs
14. Lupin

CHRISTMAS COCKTAIL—VEGATARIAN/GLUTEN FREE



VEGETARIAN / GLUTEN-FREE COCKTAIL RECEPTION

Wild mushroom soup
Roasted beetroot and smoked stracciatella (7)
Root vegetable parmentier, poached egg and fresh truffle (4,7)
Charcoal-grilled artichoke with romesco sauce
Wild mushroom croquettes
Crispy tempura leeks with black garlic (4)
Charcoal-grilled cauliflower skewers with herb vinaigrette
Green asparagus rice
Pasta with sage sauce, sun-dried tomatoes and pine nuts (7)
Roasted pineapple with coconut foam
Turrón panna cotta (7)

DRINKS

San Millán Blanco · DO Rueda
Ca n'Estruc Tinto · DO Catalunya
Cava Familia Oliveda · Xarel·lo, Macabeo, Parellada
Still and sparkling water, soft drinks and beers

Price: €68

[ALLERGENS]

1. Cereals containing gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
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LA ESQUINA MENU—TRADITION



BAR LA ESQUINA

TO START
Tomato bread (1)
Can Nadal sobrasada, burrata and fresh rocket (7)
Anchovy and pickled white anchovy gilda skewer with piparra pepper gazpacho (4,12)
Potato salad with garlic red prawns and fried egg (2,3,4)
Slow-roasted meat rostit croquettes (1,3,7)
La Esquina patatas bravas (8)

FROM THE CHARCOAL GRILL
Artichoke flower with rotisserie chicken reduction and Ibérico pork jowl
Cockles with garlic and lemon (13)

MAIN
Charcoal-grilled baby chicken with pan juices, apple and carrot (10)

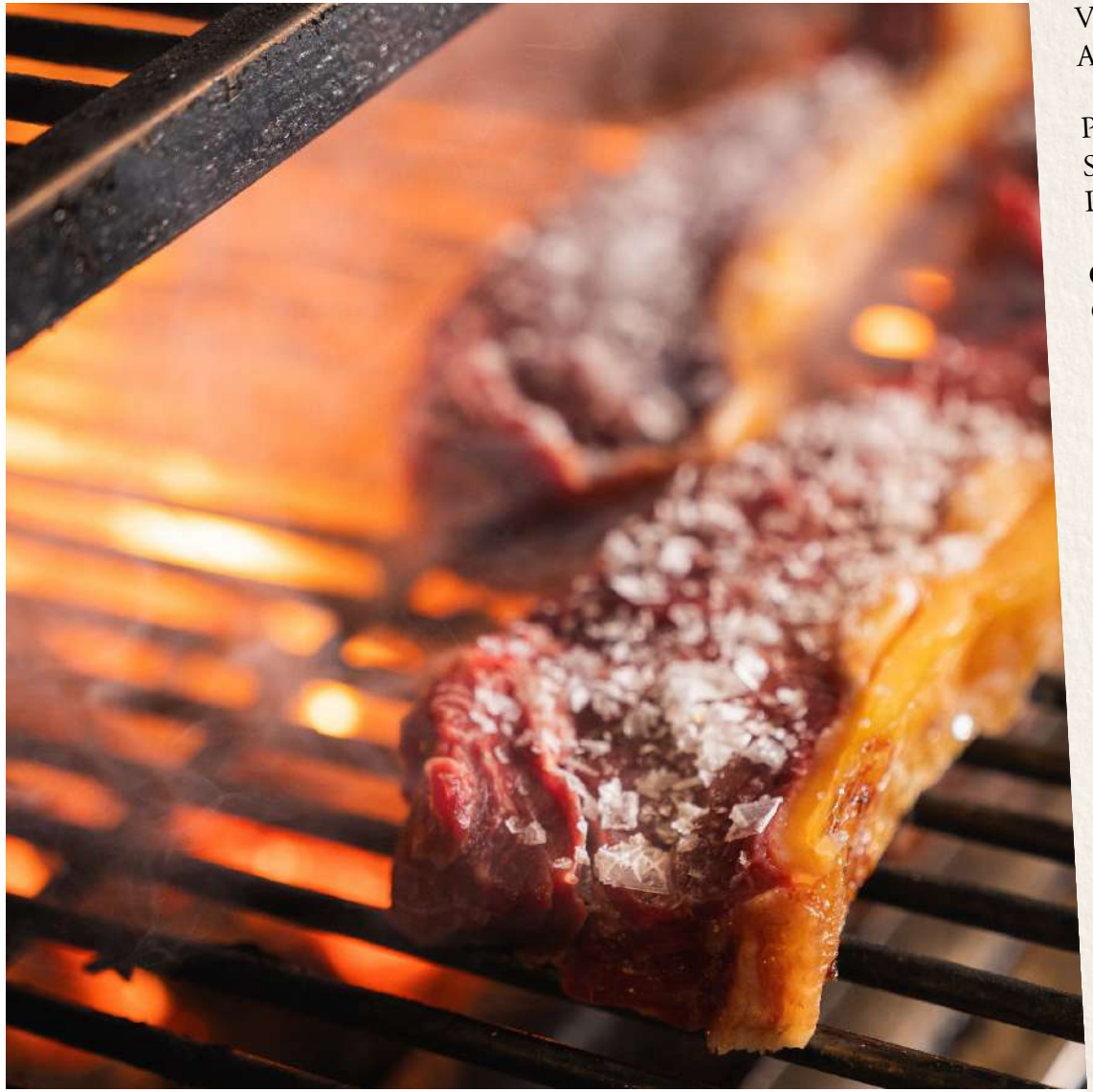
DESSERT
Apple Tarte Tatin to share (1,3,7)

DRINKS
Cava Familia Oliveda · Xarel·lo, Macabeo, Parellada
La Charla Blanco · Verdejo · DO Rueda
Luis Cañas Tinto · Tempranillo · DOCa Rioja
Still and sparkling water, soft drinks and beers

Price: €48
Catalan market cuisine

[ALLERGENS]
1. Cereals containing gluten
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soybeans
7. Milk
8. Tree nuts
9. Celery
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LA ESQUINA MENU—GRILL



BAR LA ESQUINA

TO START

Tomato bread (1)
Vic fuet tartare and egg yolk (3,7,8)
Anchovy and pickled white anchovy gilda skewer with piparra pepper gazpacho (4,12)
Potato salad, garlic red prawn and fried egg (2,3)
Slow-roasted meat rostit croquettes (1,3,7)
La Esquina patatas bravas (8)

ONE CHOICE FOR THE ENTIRE TABLE:

Charcoal-grilled beef tenderloin with pont-neuf potatoes and caramelized peppers
Charcoal-grilled meagre with roasted garlic pilpil and artichokes (4)

DESSERT

Cheesecake with Jijona nougat (3,7,8)

DRINKS

Cava Familia Oliveda · Xarel·lo, Macabeo, Parellada
La Charla Blanco · Verdejo · DO Rueda
Luis Cañas Tinto · Tempranillo · DOCa Rioja

Price: € 56

Catalan market cuisine

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4. Fish
5. Peanuts
6. Soybeans
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14. Lupin

LA ESQUINA COCKTAIL



BITES

Anchovy and pickled white anchovy gilda skewer with piparra pepper gazpacho (4,12)
Vic fuet, potato crisp and egg yolk (3,7,8)
Thin potato flatbread (coca) with Can Nadal sobrasada, burrata and rocket (1,7)
Slow-roasted meat rostit croquette with charred onion and chicken reduction (1,3,7)
Charcoal-grilled meagre taco with wild mushroom pilpil (4)
Saffron milk cap ravioli with caramelised onion toffee (1,3,7)
Charcoal-grilled artichoke heart with rotisserie chicken reduction and crispy Ibérico pork jowl
Mini beef tenderloin and Mahón cheese cachopín (1,3,7)
Charcoal-grilled piquillo pepper with salt cod brandade and roasted garlic alioli (3,4,7)

DESSERT

Jijona turrón cheesecake bite (3,7,8)

DRINKS

Cava Familia Oliveda · Xarel·lo, Macabeo, Parellada
La Charla Blanco · Verdejo · DO Rueda
Luis Cañas Tinto · Tempranillo · DOCa Rioja

ADD A FOOD STATION

Buffet rice station · **+€21 per person**
Charcoal-grilled beef tenderloin pepito station · **+€21 per person**

Price: €68

Catalan market cuisine
All courses are served individually. Hot dishes are served in small batches.

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14. Lupin

BAR LA ESQUINA

BAR LA ESQUINA



THE GREEN HOUSE



LA BIBLIOTECA



EL ESTUDIO



GINA’S PATIO



GINA’S SALÓN



PULITZER
HOTELS

THANK YOU

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