



CASA VILELLA
HOTEL-RESTAURANTE

· **Christmas Lunch Menu · 25 Diciembre de
2019 ·**

... **Appetizers** ...

Marinated mussels from Casa Vilella

Iberian ham with *pan de coca* (flat bread) with tomato

Creamy foie with caramelized pine nuts, orange, cocoa and truffle

... **Starter** ...

Escudella (typical Catalan Christmas soup with pasta and meatballs)

Or

Courgette cannelloni stuffed with cod *brandada*, dried tomato *pesto*, olive cream and herbs

... **Main course** ...

Mediterranean tuna fish with beets *cous cous*, *calçots* (fresh young onion) and mayonnaise of herbs

Or

Veal cheek stewed with red wine, parmentier of sweet potato, shimejis and pickles

... **Dessert** ...

Passion fruit cream, coconut foam and mint cake

Or

Bûche de Noël (Yule Log Cake)

Nougats and *neulas* (traditional Catalan wafer)

... **Cellar** ...

Ànec Mut D.O. Penedès white wine

Clos Vidal, Crianza 2015 D.O. Penedès red wine

Freixenet Vintage Reserva D.O. Cava

Coffees and teas

Mineral water

75€ per person. VAT included