



MONUMENT

STYLISH & LUXURY HOTEL
BARCELONA

CHRISTMAS GROUP MENUS

Martín Berasategui



GLASS
Martin Perastogi

Menu 1

APPETIZERS

Vermouth and orange stuffed olives
Marinated and smoked salmon and gherkin tartare
Pumpkin cream with cockle and truffle

CANNELLONI OF OXTAIL STEW
with mushroom bechamel sauce

GRILLED SEA BASS
on spring onions, baby squid tagliatelle and violet mustard sauce
or

BLACK ANGUS VEAL CHEEK MELLOW
with date and sherry purée

MOKA AND NUTS CATALAN-STYLE CAKE
with vanilla ice cream

CHRISTMAS SWEETS

65 €

VAT included

Passeig de Gràcia, 75 · 08008 Barcelona
T. (+34) 935 482 033 · www.monumenthotel.com
reservasrestaurantes@monumenthotel.com



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Menu 2

APPETIZERS

Vermouth and orange stuffed olives
Marinated and smoked salmon and gherkin tartare
Pumpkin cream with cockle and truffle

MEDITERRANEAN WHITE PRAWNS
with smoked eel and piquillo pepper mayonnaise

CREAMY RICE
with mushrooms and Iberian ham slices

IBERIAN PREY
with plum compote and shallots reduced in red wine
or

HOOK HAKE FILET
rested on spring onions, baby squid noodles and violet mustard sauce

CHOCOLATE BASKET
filled with mascarpone and whisky iced cream

CHRISTMAS SWEETS

78 €

VAT included

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Menú 3

APPETIZERS

Vermouth and orange stuffed olives
Marinated and smoked salmon and gherkin tartare
Pumpkin cream with cockle and truffle

HERBS CHANTILLY
with eggs and caviar

BABY SQUID RICE
with octopus carpaccio and light aioli

ROASTED SEA BASS
with raw celeriac, truffle salads and mushroom cream

ROAST SIRLOIN STEAK
with potato and cabbage bed, shallots reduced in red wine

CHOCOLATE BASKET
filled with mascarpone and whisky iced cream

CHRISTMAS SWEETS

98 €

VAT included

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Vegetarian dishes

TOMATO INFUSION
with asparagus, avocado and tender sprouts

LOW TEMPERATURE EGGS
with celeriac and truffle cream

CREAMY RICE
with seasonal mushrooms and parmesan

RAVIOLI STUFFED WITH CHEESE
with cream of broccoli and hazelnut cream

SAUTÉED SEASONAL VEGETABLES
with plum puree and balsamic sauce



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