

CHRISTMAS MENUS
GROUP CELEBRATIONS
2026/2027

Hotel Único
★★★★★

OPTION 1

Starter (to choose)

Osmotized melon and pumpkin carpaccio in sage and yuzu vinaigrette with pecan mignonette and pink pepper (FS)

Artichoke cream with hazelnuts (FS)

Shallot Tatin tart with light cheese cream (L)

Main Course (to choose)

Sweet potato gnocchi with brown butter, sage, and walnuts (G | L | FS)

Confit lemon spring chicken (picantón) with Kalamata olives

Dessert

Glass of Cava Juvé & Camps Essential Púrpura (SF)

Lemon and jasmine sorbet

Traditional Christmas sweets

WINE CELLAR

White Wine

Fenomenal | Verdejo | D.O. Rueda

Red Wine

Venta Las Vacas | Tinto Fino | D.O. Ribera Del Duero

Bread, still & sparkling water, and coffee included.

70€

VAT included. Dish selection must be informed in advance. Minimum service for 10 people.

(G) Gluten (L) Milk/Dairy (H) Egg (P) Fish (FS) Tree Nuts (AJ) Garlic (M) Crustaceans (ML) Molluscs
(C) Pork (SJ) Soy (A) Celery (MZ) Mustard (CH) Peanuts (AL) Lupins (S) Sesame (SF) Sulfites

OPTION 2

Starter (to choose)

Shallot Tatin tart with light cheese cream (L)

Mussel and saffron royal (ML | H | L)

Artichoke cream with hazelnuts (FS)

Main Course (to choose)

Squid and red prawn rice (ML | L)

Aged beef tenderloin with Café de Paris sauce (L)

Dessert

Glass of Cava Juvé & Camps Essential Púrpura (SF)

Cheesecake with 70% dark chocolate

Traditional Christmas sweets

WINE CELLAR

White Wine

Fenomenal | Verdejo | D.O. Rueda

Red Wine

Venta Las Vacas | Tinto Fino | D.O. Ribera Del Duero

Bread, still & sparkling water, and coffee included.

77€

VAT included. Dish selection must be informed in advance. Minimum service for 10 people.

(G) Gluten (L) Milk/Dairy (H) Egg (P) Fish (FS) Tree Nuts (AJ) Garlic (M) Crustaceans (ML) Molluscs
(C) Pork (SJ) Soy (A) Celery (MZ) Mustard (CH) Peanuts (AL) Lupins (S) Sesame (SF) Sulfites

OPTION 3

Starter (to choose)

Our Mas de Torrent signature croquette (1 pc.) (G | L | H)

Osmotized melon and pumpkin carpaccio in sage and yuzu vinaigrette with pecan mignonette and pink pepper (FS)

Mussel and saffron royal (ML | H | L)

Seasonal wild mushrooms with foie gras (SF)

Main Course (to choose)

Red mullet served with two sauces (P)

Aged beef tenderloin with Café de Paris sauce (L)

Dessert

Glass of Cava Juvé & Camps Essential Púrpura (SF)

Tonka bean floating island dessert (H | L)

Traditional Christmas sweets

WINE CELLAR

White Wine

Fenomenal | Verdejo | D.O. Rueda

Red Wine

Venta Las Vacas | Tinto Fino | D.O. Ribera Del Duero

Bread, still & sparkling water, and coffee included.

90€

VAT included. Dish selection must be informed in advance. Minimum service for 10 people.

(G) Gluten (L) Milk/Dairy (H) Egg (P) Fish (FS) Tree Nuts (AJ) Garlic (M) Crustaceans (ML) Molluscs
(C) Pork (SJ) Soy (A) Celery (MZ) Mustard (CH) Peanuts (AL) Lupins (S) Sesame (SF) Sulfites

OUR POLICIES

- Menus available from 1 December 2026 to 5 January 2027.
- A 50% prepayment of the contracted services is required to confirm the reservation.
- The menu selection and final number of guests must be confirmed 7 days prior to the event, together with payment of the remaining 50%.
- Free cancellation is available up to 15 days prior to the event.

INFORMATION & RESERVATIONS

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