GRAND PLAZA HOTEL
& WELLNESS
ANDORRA

2026 CHRISTMAS

SPECIAL MENU

BY CHEF

JOSEP MORENO

DELIRANTO

CHRISTMAS EVE MENU

24 DECEMBER

APPETISERS

Burrata coca bread with confit tomato and truffle

Sea bass ceviche with passion fruit and sea urchin

Savoury foie gras and chocolate Ferrero Rocher

STARTER

Grand Plaza warm seafood platter with tartar sauce

MAIN COURSE

Traditional seafood zarzuela
with red prawns from Tarragona

DESSERT

Hazelnut and ratafia tiramisu

BEVERAGES

Selected wines

132 €
For person

64 €
Price for children aged 2 to 12

CHRISTMAS MENU

25 DECEMBER

APPETISERS

Gilda
(Spanish olive, anchovy and pickled pepper skewer)

Torrezno (crispy pork belly)

King prawn with tartar sauce

Oysters with champagne cream

5 Jotas Iberian ham with tomato-rubbed bread

Balfegó tuna tartare with sweet and spicy tomato

Smoked salmon with cold-emulsified salt cod brandade and pistachios

Calvados-infused mi-cuit foie gras

Brioche with truffle and Morbier cheese

STARTER

Traditional Catalan escudella
(Catalan traditional soup)

MAIN COURSE

Andorran beef fillet with Port wine sauce and seasonal mushrooms

DESSERT

Valrhona Guanaja chocolate with gianduja
cream and cappuccino ice cream

BEVERAGES

Selected wines

78 €

For person

50 €

Price for children aged 2 to 12

SAINT STEPHEN'S DAY MENU

26 DECEMBER

APPETISERS

Selection of Iberian cured meats with tomato-rubbed bread

Selection of smoked fish with tartar sauce

Steamed king prawns with Japanese mayonnaise

Balfegó tuna tartare with ajoblanco
(chilled almond and garlic soup)

STARTER

Traditional roast-meat cannelloni
with truffle béchamel

MAIN COURSE

Roasted sea bass with fisherman-style
potatoes and hollandaise foam

DESSERT

Apple Tarte Tatin with caramel cream and lime

BEVERAGES

Selected wines

72 €
For person

39 €
Price for children aged 2 to 12