



GENERAL CONDITIONS

Menus available for Christmas celebrations on 24, 25 and 26 December 2026, and 1 and 6 January 2027.

To confirm the booking and reserve the space, a deposit of €20 per guest is required, which will be deducted from the final bill.

In the event of a full cancellation less than 7 days before the reservation date, the deposit will not be refunded.

Reductions in the number of guests are accepted free of charge up to 4 days before the event.

The main course must be selected 3 days before the event.

Starters are served to share between every 4 guests.

Drinks included in the menu

1 bottle of mineral water per 2 guests

1 bottle of wine per 2 guests

1 draught beer or soft drink per guest

1 glass of cava per guest

Any extras will be charged at à la carte prices.

Supplements purchased in advance

Unlimited wine, beer and soft drinks during lunch or dinner: €10 per person.

Standard after-dinner drink: €10.

Available at the following restaurants: Asador del Mar, Taberna del Cura, Europa Café, Marina Bay and The Chipirón.

INFO & BOOKINGS
Tel. (+34) 93 415 56 65

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www.monchos.com

M'S
Christmas Menus

MONCHO'S
BARCELONA

CHRISTMAS

MENU 1

STARTERS

to share*

Acorn-fed Iberian ham shavings
Coca de cristal crispy bread
with tomato and olive oil
King prawn cocktail
Ham croquettes
Baby squid with spring onions
Prawns with garlic
Galician-style octopus

MAIN COURSE

to be selected in advance

Oven-baked wild sea bream with confit
tomato and roast potatoes
or
Roast leg of lamb stuffed with prunes,
served with its own jus

DESSERT

Belgian chocolate delight with raspberries
Coffee or herbal teas
Traditional wafer rolls and Spanish
nougat

WINE

White wine Albariño D.O. Rías Baixas Red
wine Cune Crianza D.O. Rioja Mineral
water, soft drinks and beers Special
Selection Cava

Price per person: 75 €
VAT included

CHRISTMAS

MENU 2

STARTERS

to share*

Acorn-fed Iberian ham shavings
Coca de cristal crispy bread
with tomato and olive oil
Smoked salmon bonbon
with cheese and walnuts
Andalusian-style fried squid
Prawn croquettes
Baked scallops
Galician-style octopus

MAIN COURSE

to be selected in advance

Oven-baked wild sea bass with confit
spring onions and sliced baked potatoes
or
Rubia Gallega beef fillet noisette with
a port wine reduction and truffled potato purée

DESSERT

Chocolate crèmeux with
pistachio and raspberry
Coffee or herbal teas
Traditional wafer rolls and Spanish nougat

WINE

White wine Albariño D.O. Rías Baixas
Red wine Cune Crianza D.O. Rioja
Mineral water, soft drinks and beers
Special Selection Cava

Price per person: 90€
VAT included