



*Christmas Menu*  
*2021*

# Christmas Eve menu

## First course

Truffled sweet potato *parmentier*, soft-poached eggs and duck ham  
Apple and black pudding hot Vichyssoise soup  
*Burrata* with creamy *pesto* sauce, tomato confit & black pudding

## Second course

Sea bass with green garlic soup and sautéed snow peas  
Nebraska beef tatakí, mojo sauce, three-herb mustard & “wrinkled potatoes”  
Grilled entrecôte ribeye steak with seasonal sides

## Desserts

Ricotta cheese with honey and walnuts  
Cheesecake with red fruits  
Hazelnut praline and chocolate coulant with vanilla ice cream

## Wine

White wine: **Excellens'20**, Verdejo/D.O Rueda  
Red wine: **Viña Real Crianza'20**, Tempranillo/D.O Ca. Rioja  
Cava: **MVSA de Vallformosa**, Brut Nature

Water, coffee, and tea

€ 50 per person (VAT included )

Hotel MiM Sitges

24

December

2021

**MiM**  
SITGES  
HOTEL  
BOUTIQUE & SPA



# Christmas Menu

## Appetizer

Flatbread millefeuille with hummus, marinated sardines, citrus pearls and sweet tomatoes

## First course

*Escudella*, meat broth with meatballs

## Second course

Slow - cooked lamb with piquillo peppers and potatoes  
or  
Grilled catch of the day, romesco, wild asparagus & black garlic aioli

## Dessert

Chocolate madness cake with vanilla crumble  
Selection of artisan Catalan wafer rolls

Selection of wines and Cava from our *sommelier*

Water, coffee and infusions

€ 60 per person (VAT included)

Hotel MiM Sitges

25  
December  
2021

**MiM**  
SITGES  
HOTEL  
BOUTIQUE & SPA



# St. Stephen's Day Lunch

Hotel MiM Sitges



26

December

2021

## Appetizer

Apple and black pudding hot Vichyssoise soup



## First course

Roasted *cannelloni*



## Second course

Slow-cooked lamb with cream of Iberian ham and *trinxat*  
or

Grilled catch of the day, with sautéed cherry tomatoes,  
red onions & and sea beans



## Dessert

White chocolate Rocher

Selection of artisan Catalan wafer rolls



Selection of wines and Cava from our *sommelier*



Water, coffee, and tea

**€ 50 per person** (VAT included)



# New Year's Eve Menu

## Welcome cocktail

Fresh oyster with ponzu sauce and tobiko roe

## Gala dinner

Flatbread mille-feuille with *hummus*, marinated sardines, citrus pearls and sweet tomatoes

Marinated salmon tartare, guacamole, sesame seeds and salmon roe

Mini *zucchini cannelloni* stuffed with cod brandade and *piquillo* mayonnaise

Grilled lobster with sweet potato mousse and sautéed *salicornia*

Beef sirloin with truffled potato *parmentier* and pan-fried *foie gras*

St. Honoré tartlet with *dulce de leche* ice cream

## Wine

White wine: **Terra de Godos**, Albariño/D.O Rías Baixas

Red wine: **Pagos D'Anguix**, Tempranillo/D.O Ribera del Duero

Cava: **Juvé&Camps Reserva de la familia**, Xarello, macabeo, parellada

Coffee, tea and a selection of liquors

Goodie bag and good luck grapes

**€ 150 per person** (VAT included)

3 Cocktails & DJ's Service until 03h

**€ 180 per person** (VAT included)

Optional Champagne Moët Chandon Impérial

**€ 60 per couple**

Hotel MiM Sitges

31

December

2021

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# New Year's Eve Kids Menu

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Hotel MiM Sitges



31

December

2021

## First course

MiM XL roasted *cannelloni* with béchamel sauce

or

Cardinal's *macaroni* with Iberian pork and grated parmesan cheese



## Second course

Twice baked free range chicken loaf, herbs, sweet potato *parmentier*, caramelized onions & and *shiitake* mushrooms

or

Veal entrecote with french fries



## Dessert

Hazelnut praline and chocolate coulant with vanilla ice cream



## Drinks menu

Mineral waters  
Assortment of soft drinks

€ 60 per person (VAT included)

(Children aged 3 to 12)



# Three Kings' Day Menu

## Starters

Apple and black pudding hot Vichyssoise soup  
*Burrata* with creamy *pesto* sauce, tomato confit and olive tapenade  
Truffled sweet potato *parmentier*, soft-poached eggs and duck ham  
Cardinal's *macaroni* with Iberian pork and grated parmesan cheese

## Main courses

Grilled octopus, potato *parmentier* and de la Vera *paprika*  
Nebraska beef tataki with mojo sauce,  
three-herb mustard and "wrinkled potatoes"  
Cod and spinach rice  
10.5 oz beef entrecote with seasonal side

## Desserts

*Tiramisu* with coffee ice cream  
*Ricotta* cheese with honey and walnuts  
Cheesecake with red fruits  
Hazelnut praline and chocolate coulant with vanilla ice cream  
French toast with vanilla ice cream

## Wine

White wine: **La Sala'19**, Macabeo, Xarel·lo, chardonnay / D.O  
Penedès

Red wine: **La Sala'19**, Tempranillo, Cabernet sauvignon / D.O  
Penedès

Cava: **MVSA de Vallformosa**, Brut Nature

Water, coffee, and tea

€ 50 per person (VAT included)

Hotel MiM Sitges

6

January

2021

**MiM**  
SITGES  
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# To take away

## Starters

Escudella and stewed meat.....	€ 25
Apple and black pudding hot Vichyssoise soup.....	€ 20
Flatbread <i>millefeuille</i> with <i>hummus</i> , marinated sardines, citrus pearls and sweet tomatoes.....	€ 18
Russian potato salad with belly of tuna and soy mayonnaise .....	€ 18
Assortment of varied croquettes (5 pieces).....	€ 12

## Main courses

Nebraska beef tataki, mojo sauce, three-herb mustard and "wrinkled potatoes" .....	€ 29
XL roasted <i>cannelloni</i> 2 pieces /4 pieces.....	€ 27 / € 49
Red tuna <i>tataki</i> , <i>wakame</i> , avocado and sesame seeds.....	€ 25
Honeyed beef with sweet potato <i>parmentier</i> .....	€ 30

Price based on two servings per dish

10% VAT included

Call or email us to place your order

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Hotel MiM Sitges

**MiM**  
SITGES  
HOTEL  
BOUTIQUE & SPA

*Celebrating at home?  
Let us cook for you*







MERRY CHRISTMAS AND HAPPY NEW YEAR

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