

CHRISTMAS AS YOU KNOW IT, LIKE NEVER BEFORE

Christmas Menus 2026

SLS BARCELONA

Corporate Menu 1

To share



IBERIAN HAM, COCA & GOOD TOMATO

Acorn-fed Iberian ham with coca bread and Catalan hanging tomato

THE SLS BRAVAS

SLS Iberian puff-pastry bravas

GREEN BURRATA

Burrata salad with courgette and pistachio pesto

Individual main course



THE CHRISTMAS ROAST

Catalan-style stuffed pullet with its juices and potato parmentier

AUBERGINE WITH MISO

Miso-glazed aubergine with its baba ganoush

WINTER MEAGRE

Roasted meagre fillet with aniseed jus and winter vegetables

GUINEA FOWL CANNELLONI +5€

SEA BASS WITH SUQUET SOUL +8€

BEEF TENDERLOIN +12€



Sweet finale

INDIVIDUAL

BRIOCHE, CINNAMON & VANILLA

Spiced Christmas brioche with cinnamon crumble and vanilla custard

APPLE, RED BERRIES & CRUMBLE

Baked apple with cinnamon, red berries and crunchy corn and rice crumble

Lunch · 50€

Dinner · 55€

DRINKS INCLUDED

Water, soft drinks and coffee

The main course and dessert must be chosen in advance and will be the same for the whole group. Vegetarian, vegan and dietary alternatives available upon request. Please ask our team about allergens. Prices include VAT. Min. 25 guests.

Corporate Menu 2

To share



COCA BETWEEN SMOKE AND EMBERS

Crispy coca with escalivada,
smoked sardine and olive tapenade

LEEK CARBONARA-STYLE

Confit leek with herb
carbonara and egg yolk

AVOCADO, CITRUS & MATÓ

Avocado terrine with citrus salad, mató cheese
and hazelnut and wholegrain mustard vinaigrette

Individual Main Course



SLOW-COOKED BEEF

Tender beef with red wine jus, sweet
potato purée and asparagus tips

THE FOREST RICE

Creamy rice with mushrooms and seasonal vegetables

WINTER MEAGRE

Meagre with butter and white wine
sauce and cauliflower in textures

GUINEA FOWL CANNELLONI +5€

SEA BASS WITH SUQUET SOUL +8€

BEEF TENDERLOIN +12€

Sweet finale INDIVIDUAL

CREMA CATALANA, TOUCH OF ORANGE

Orange crema catalana with crunchy caramel

PLUM & VANILLA

Vanilla-roasted plums, light rice and
orange cream with their cooking juices

Lunch · 60€

Dinner · 65€

DRINKS INCLUDED

Water, soft drinks and coffee

The main course and dessert must be chosen in advance and will be the same for the whole group.
Vegetarian, vegan and dietary alternatives available upon request. Please ask our team about allergens.
Prices include VAT. Min. 25 guests.

Family Style SLS

Starters and mains

ALL TO SHARE



OUR CURED MEATS

Ham, fuet, longanissa, white and black bull

L'ESCALA ANCHOVY BRIOCHE

Toasted butter and thyme flower

ESCAROLE SALAD

Pomegranate, goat cheese and walnuts

TOASTS WITH FOIE AND JAM



TRADITIONAL ESCUDELLA

Galets pasta stuffed with pilota

SEAFOOD ZARZUELA

Rockfish, clams and quince aioli

BEEF STEW

Mushrooms, plums and pine nuts



Sweet finale

INDIVIDUAL

**TURRÓN AND NEULES
RECUIT WITH HONEY AND WALNUTS**



Lunch · 55€
Dinner · 65€

DRINKS INCLUDED

Water, soft drinks and coffee

Dietary alternatives available upon request. Please ask our team about allergens.
Prices include VAT. Min. 15 guests.

Family Style Lora

Starters and mains

ALL TO SHARE



SMOKED MACKEREL

Lentils and curried grapes

QUAIL WITH CHERMOULA

Chargrilled stone fruit

SWEET POTATO CREAM

Parsnip with dukkah crumble

ROAST LEG OF LAMB

Apricot, rosemary and pomegranate molasses

CHARGRILLED SPATCHCOCK CHICKEN

Mediterranean herbs

CHARGRILLED TURBOT

Butter, lemon and caper piccata

PUMPKIN RISOTTO

Saffron and asparagus



SIDES

Persian rice

Roast potatoes with olive tapenade

Grilled tenderstem broccoli with tahini sauce



Sweet finale

INDIVIDUAL

CHOCOLATE MOUSSE with extra virgin olive oil, toasts and Maldon salt

BLOOD ORANGE SORBET with sumac spice



Dinner · 75€

DRINKS INCLUDED

Water, soft drinks and coffee

Dietary alternatives available upon request. Please ask our team about allergens.

Prices include VAT. Min. 15 guests.

Cocktail Menu 1

Cold bites

BUFFET-STYLE



BEETROOT IN ITS TARTLET

Roasted beetroot tartlet
with fresh cheese and dill

LEEK WITH A SPARK

Lightly pickled leek
and crispy guanciale

AUBERGINE CAVIAR

Aubergine baba ganoush,
sesame oil caviar and pita bread

COD ON BLINI

Smoked cod blini
and tomato jam

COURGETTE, MATÓ & TRUFFLE

Truffled courgette cream
with Garrotxa mató

MACKEREL IN CONTRAST

Cured mackerel with pickled
cucumber, radish and almond cream

Hot bites

ON TRAYS



THE SLS BRAVAS

SLS Iberian
puff-pastry bravas

OCTOPUS IN ONE BITE

Octopus skewer
with ajada emulsion

A FOREST CAPPUCCINO

Porcini cappuccino
with cheese foam

SMALL BIG BURGER

Mini beef burger with
cheddar and onion jam

THE TORTILLA LOOKS TO THE SEA

Mini potato omelette with
Barcelona white prawn tartare

GOAT CHEESE & CONFIT ONION CROQUETTE

Goat cheese and
caramelised onion croquette



Stations

THE CHEESE AND CURED MEATS TABLE

Selection of Catalan and Spanish cheeses, cured
meats, assorted breads, quince paste and seasonal fruit

FRESHLY MADE STEAK TARTAR

Steak tartar prepared to order
with its accompaniments

THE PARMESAN SHOW +10€

(Min. 50 guests)

Orzo with seasonal mushrooms, pumpkin
and truffle, creamed in a wheel of Parmesan

The sweet collection
BUFFET-STYLE



TURRÓN BY THE SPOONFUL

Turrón panna cotta

CHOCOLATE, NO EXCUSES

Vegan chocolate brownie and cocoa nibs

PINEAPPLE, COCONUT & LIME

Roasted pineapple cup with coconut foam,
vegan cocoa crumble and lime and mint gel

LEMON MERINGUE TARTLET

Lemon tartlet with toasted meringue



75€

DRINKS INCLUDED

Water, soft drinks and coffee

Min. 50 guests.

Duration: 1:30 h + 15 min grace period
+30 min: 20€

Please ask our team about allergens.
Prices include VAT.

Cocktail Menu 2

Cold bites

BUFFET-STYLE



ASPARAGUS IN TEXTURES

White Tudela asparagus panna cotta with fennel and kataifi

TROPICAL AJOBLANCO

Coconut ajoblanco with mango and coriander oil

A SHELL FROM THE ATLANTIC

Fine amexón clam with rocket juice and roasted tomatoes

SALMON WITH LITTLE PEARLS

Marinated salmon spoon with horseradish cream and trout roe

CROISSANT, TARTAR & YOLK

Mini butter croissant filled with steak tartar and yolk gel

FOIE WITH SPICES AND APPLE

Foie mi-cuit, spice bread and apple in textures

Hot bites

ON TRAYS



CRISPY MONKFISH

Crispy monkfish with citrus mayonnaise

TOMATO TO SIP

Roasted tomato consommé with vegetable pearls and basil

SCALLOP CARBONARA-STYLE

Scallop with herb carbonara and a veil of Iberian pancetta

ROASTED LEEK, ROMESCO & HAZELNUT

Confit and roasted leek with romesco sauce and toasted hazelnut

COD, HONEY & ROSEMARY

Cod croquette with rosemary honey and lemon zest

CREAMY OXTAIL CANNELLONI

Mini oxtail cannelloni with béchamel and meat jus



Stations

THE PARMESAN SHOW

Orzo with seasonal mushrooms, pumpkin and truffle, creamed in a wheel of Parmesan

CARVED CHRISTMAS ROAST BEEF

Roast beef carved to order with its roasting-juice sauce, mustard and small pickles

COSMIC ROLLS ^{+ 14€}

(Min. 50 guests)

Selection of sushi made to order

The sweet collection

BUFFET-STYLE



CHESTNUT & CASSIS

Chestnut cream cup with
cassis gel and dry meringue

CHOCOLATE, OLIVE & SALT

Dark chocolate and olive oil truffle
with salt and freeze-dried raspberry

TROPICAL PASSION

Mango and passion fruit with coconut tapioca

PEAR, CHOCOLATE & TONKA

Milk chocolate coulant, tonka bean and pear



100€

DRINKS INCLUDED

Water, soft drinks and coffee

Min. 50 guests.

Duration: 1:30 h + 15 min grace period

+30 min: 20€

Please ask our team about allergens.

Prices include VAT.

Menú Gala

To begin



PICKLED PARTRIDGE SALAD

Pickled partridge salad with escarole, roasted pumpkin, pomegranate and pickling-liquid vinaigrette

BLUEFIN TUNA IN WHITE AND PURPLE

Bluefin tuna tartare with emulsified pine nut ajoblanco and red grape

SCALLOPS BETWEEN GOLD AND CITRUS

Golden seared scallops with roasted cauliflower purée, lemon butter and crispy capers

OCTOPUS, CITRUS & LITTLE PEARLS

Octopus carpaccio with lamb's lettuce, blood orange and trout roe

BALEARIC CANNOLI

Sobrasada, Mahón cheese and honey cannoli

BOLETUS, BLACK TRUFFLE & VEGETABLE ESSENCE

Roasted boletus mushrooms with black truffle, onion purée and aniseed vegetable jus

The big moment



MONKFISH AND THE RÍA

Roasted monkfish with cockles from the Noia estuary and artichokes

THE CHRISTMAS CAPON

Christmas capon roasted Catalan-style with nuts and spinach parmentier

GLAZED OXTAIL, CELERY & RED WINE

Glazed oxtail with celery cream, red wine shallots and gremolata

HAKE IN RED PRAWN SUQUET

Hake with red prawn suquet, mussels and saffron aioli

LAMB BETWEEN SMOKE AND SPICES

Boneless roasted lamb shoulder with smoked aubergine, cumin carrot and its roasting juices

OVEN-BAKED WINTER RICE

Rice with roasted pumpkin, red chicory and sage, finished in the oven

The final indulgence



A THOUSAND LAYERS OF HAZELNUT

Caramelised millefeuille with whipped hazelnut gianduja, hazelnut praline and yuzu gel

CHOCOLATE WITH A TOUCH OF RUM

Dark chocolate and rum cremoso with cocoa sablé and caramelised pecans

PEAR IN BLOOM

Hibiscus pear with light yogurt cream and oat crunch

CELEBRATION CHEESECAKE

Vanilla cheesecake with raspberry and macadamia nut crunch

APPLE TATIN, VANILLA & CIDER

Apple tatin with vanilla ice cream and cider caramel

WINTER QUINCE

Roasted quince with black grape sorbet and almond crunch



120€

DRINKS INCLUDED

Water, soft drinks and coffee

The main course and dessert must be chosen in advance and will be the same for the whole group.
Vegetarian, vegan and dietary alternatives available upon request. Please ask our team about allergens.
Prices include VAT. Min. 50 guests.

The first encounter

Welcome

GLASS OF CORPINNAT CAVA

SLS chips · Marinated olives

12€



First Encounter

PARMESAN ROCKS

Parmesan rocks with truffle honey

A MEDITERRANEAN BITE

Sun-dried tomato and oregano sablé

IBERIAN CROQUETTE

Iberian ham croquette

18€



Extra canapés

BEETROOT TARTLET +3€

SMOKED COD BLINI +4€

IBERIAN HAM CROQUETTE +4€

Complement to the Cocktail and Gala menus.
Please ask our team about allergens.
Prices include VAT.

Classic Cellar

White wine

MAGNETIC
D.O. Catalunya



Red wine

MAGNETIC
D.O. Catalunya



Cava

TERRER DE LA CREU
Brut Nature



Beer

ESTRELLA DAMM

8€

PER PERSON

Superior Cellar

White wine

CLOS ANCESTRAL
D.O. Penedès



Red wine

JEAN LEON PETIT VERDOT
D.O. Penedès



Cava

ORIOL ROSELL
Brut Nature · D.O. Cava



Beer

ESTRELLA DAMM

12€

PER PERSON

Prices include VAT.

Bar

TICKETS · PAY PER CONSUMPTION

13€ = 1 ticket = 1 drink

*Minimum initial booking: tickets
equivalent to 70% of confirmed guests.*

Standard bar service: 1 h 30 min.

Service extensions: please ask for conditions



OPEN BAR · PAY BY TIME

1h · 28€

2h · 44€

3h · 72€

4h · 100€

Each additional hour +28€

Prices include VAT.

Events with more than 100 guests are subject to an additional security service.

Late-night snack

THE AFTER-PARTY BRIOCHE

Pulled pork brioche with pickled cabbage and sweet mustard
15€

THE SMALL-HOURS BIKINI

Ham and taleggio bikini sandwich with truffle butter
14€

CHURROS AT ALL HOURS

Churros with chocolate
12€

MARITOLLO CLUB

Homemade maritazzi station
15€

Christmas Extras

CHRISTMAS WELCOME COCKTAIL

13€

BAILEYS BAR

18€ · 60 min · Min. 30 guests

SEASONAL ESPRESSO MARTINI

14€

HOT CHOCOLATE & TOPPINGS

12€

One option to choose from, linked to an open bar package.
Please ask our team about allergens.
Prices include VAT.

SLS Benefits

ESSENTIALS

Included in the experience



Personalised menu cards

Personalised setup

Complimentary parking

(up to 10 vehicles)

Special accommodation rate for guests

(subject to availability)



BEYOND

*Additional services
Available upon quotation*



Centrepieces and Christmas decoration

Audiovisual

stage, lighting, LED screens...

DJ

dance floor, silent disco, custom DJ booth...

Live music

saxophone, guitars, electric violin...

Entertainment

magicians, actors, dance show...

Photo booth

360° photo booth, video booth, polaroid photos...

Photographer

Cloakroom

Security service

Extra parking at a special rate

25€ + 21% VAT per car per day

SLS BARCELONA



FOR MORE INFORMATION
GROUPS.BARCELONA@SLSBARCELONA.COM

VISIT OUR WEBSITE
[CELEBRATIONS](#)

