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: Marina Bay and The Chipirón

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INFO & BOOKINGS
Tel. (+34) 93 415 56 65
central.reservas@monchos.com
www.monchos.com

M'S
Christmas Menus

MONCHO'S
BARCELONA

CHRISTMAS

MENU 1

STARTERS
to share*

Selection of Iberian cured meats

Coca de cristal crispy bread
with tomato and olive oil

King prawn cocktail

Ham croquettes

Baby squid with spring onions

Prawns with garlic

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: 60 €
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 crémeux 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: 85 €
VAT included