
BUENAVISTA CHRISTMAS

2025 – 2026

{ Christmas menu } { Sant Esteve Menu } { New Year's Eve Menu } { New Year's Menu }



Tapes

| *Popular Cuisine*

| *Local products*



*The best culinary
masterpieces!*



BUENAVISTA CASA DE COMIDAS

CHRISTMAS MENU

December 25, 2025

APPETIZERS

Centrepiece

Bread with tomato and Siurana D.O.P. olive oil

100% acorn-fed Iberian ham, hand-sliced

Mini tartlet of oxtail with Reus vermouth

Puff pastry biscuit with ratatouille and goat cheese

STARTERS

The secret ingredient is always love

Traditional Christmas soup with galets pasta and its meat stew

MAIN COURSE

Life is too short to drink bad wine

Free-range Catalan-style chicken stew with raisins and pine nuts

DESSERTS

Xixona nougat and 70% dark chocolate log

Nougats, wafers, and shortbread

BUENAVISTA WINES

White Wine La Armonia (D.O. Costers del Segre)

Red Wine El Pispa (D.O. Montsant)

Cava Ars collecta Codorníu (Blanc de Blancs, D.O. Cava)

DRINKS

Water

Coffee or infusions



75,00€ /person (VAT included)
Minimum 2 persons

SANT ESTEVE MENU

December 26, 2025

APPETIZERS

Centrepiece

Bread with tomato and Siurana D.O.P. olive oil

100% acorn-fed Iberian ham, hand-sliced

Smoked salmon and fresh cheese mini with dill

Puff pastry sticks with Emmental and almonds

STARTERS

Good food is good mood

Traditional Sant Esteve cannelloni

MAIN COURSE

Eat well, travel often

Baked sea bass in white wine with confit potatoes and vegetables

DESSERTS

Idiazabal cheesecake with red berries

Nougats, wafers, and shortbread

BUENAVISTA WINES

White Wine La Armonia
(D.O. Costers del Segre)

Red Wine El Pispa
(D.O. Montsant)

Cava Ars collecta Codorníu
(Blanc de Blancs, D.O. Cava)

DRINKS

Water

Coffee or infusions



75,00€ /person (VAT included)
Minimum 2 persons

NEW YEAR'S EVE MENU

December 31, 2025

APPETIZERS

Centrepiece

“Pouget” N° 2 oyster gratinated with hollandaise sauce and Nacarii caviar

Foie mi-cuit with muscatel reduction and red berries

Grilled scallops with Jerusalem artichoke cream and Iberian bacon

STARTERS

Happiness is homemade

Sea bass fillet with cava and citrus sauce

MAIN COURSE

– An apple a day keeps the doctor away –

Beef fillet with Priorat wine sauce and sautéed porcini mushrooms with asparagus



DESSERTS

“Valencia” shot

Our Biscuit Glacé

Nougats, wafers, and shortbread

Lucky grapes

BUENAVISTA WINES

Cava Ars collecta Codorníu
(Blanc de Blancs, D.O. Cava)

White Wine Can Matons
(D.O. Alta Alella)

Red Wine Scala Dei Prior
(D.O. Priorat)

Cava Ars collecta Codorníu
(Grand Rosé, D.O. Cava)

Spirit cocktail

DRINKS

Water

Coffee or infusions

168,00€ /person (VAT included)
Minimum 2 persons

NEW YEAR'S MENU

January 1, 2026

APPETIZERS

Centrepiece

Bread with tomato and Siurana
D.O.P. olive oil

100% acorn-fed Iberian ham,
hand-sliced

Toast with duck "rilette" and
quince paste

Spinach "vol-au-vent" with cream
and pine nuts

STARTERS

Fish and seafood "Bouillabaisse"
soup

MAIN COURSE

Confit lamb lingot with creamy
mashed potatoes and sautéed
mushrooms



DESSERTS

Life is uncertain, eat dessert first

Sacher cake with homemade fresh
milk ice cream

Nougats, wafers, and shortbread

BUENAVISTA WINES

Save water, drink wine

Cava Ars collecta Codorníu
(Blanc de Blancs, D.O. Cava)

White Wine La Armonia
(D.O. Costers del Segre)

Red Wine El Pispa
(D.O. Montsant)

Cava Ars collecta Codorníu
(Grand Rosé, D.O. Cava)

DRINKS

Water

Coffee or infusions

79,00€ /person (VAT included)
Minimum 2 persons

CONDITIONS

*Christmas
comes but
once a year*



This menu is for a minimum of 2 people and a maximum of 10 people. For groups of more than 10 people, we offer private rooms depending on availability, with capacity for up to 26 people.

The reservation will be confirmed upon a 50% deposit made through a payment link. The remaining amount will be paid at the restaurant on the same day.

The number of guests will be confirmed at the time of making the 50% deposit. Any change in the number of guests will not entitle you to a refund of the mentioned deposit and will be subject to the restaurant's capacity.

We have an allergens menu for our products available upon request. If you require a menu adapted for any allergy or intolerance, please inform us in advance.

We offer a children's menu for kids up to 8 years old, priced at €25.

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