# BUENAVIJA **CHRIJIMA**

**2025 - 2026** 



Tapes

Popular Cuisine

Local products



The best culinary masterpieces!



# CHRIJTMAJ 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" Nº 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 bomemade

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 "rillette" and quince paste

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

### **STARTERS**

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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**

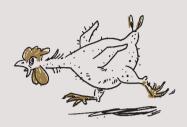
Water

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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