



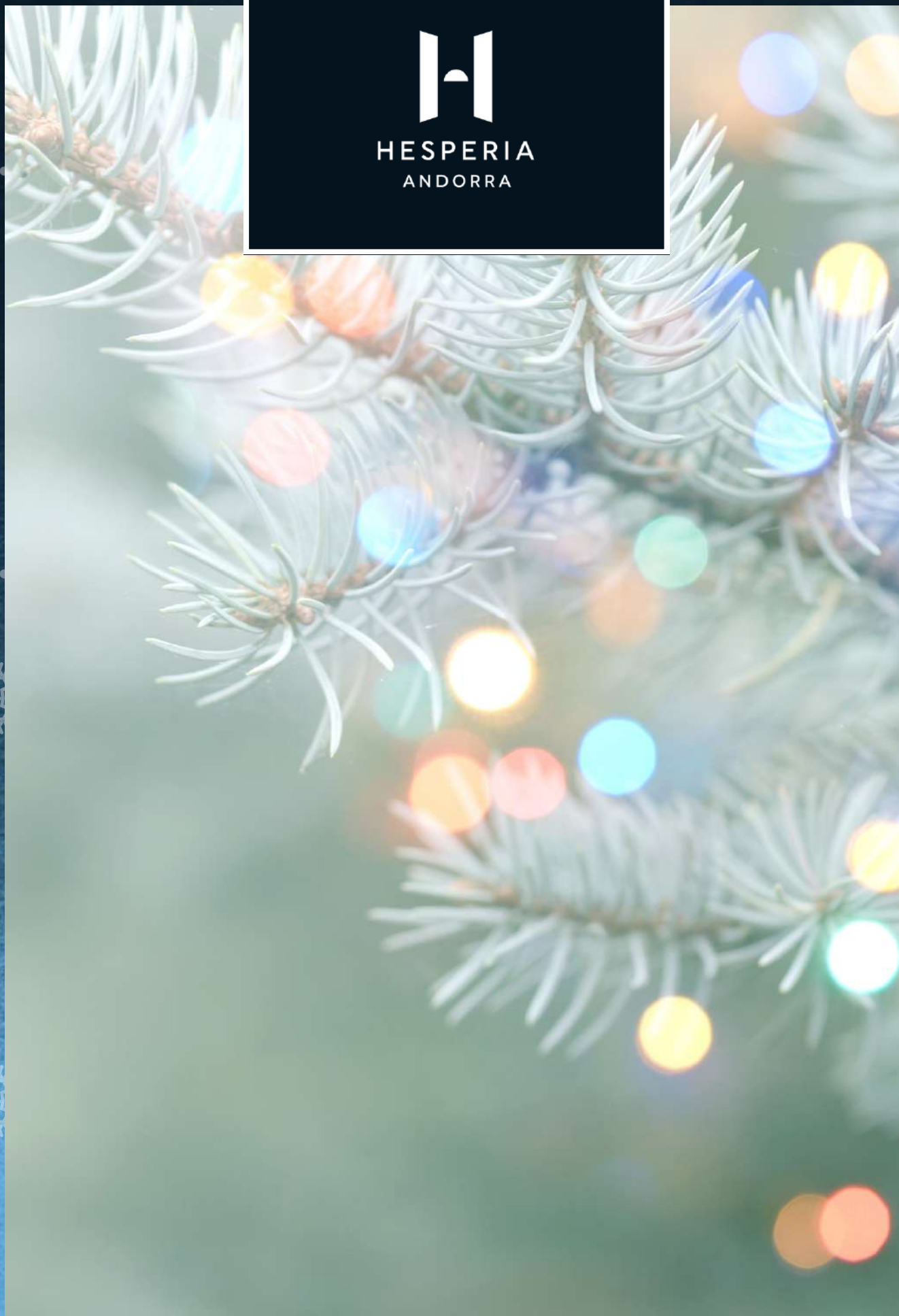
MENUS

TO
CELEBRATE
CHRISTMAS

2025



HESPERIA
ANDORRA





Christmas Eve Dinner

24 December 2025

APPETIZERS

SQUID CROQUETTES

POTATO MILLEFEUILLE WITH IBERIAN HAM

FIRST COURSE

SEA AND MOUNTAIN GALETS “*Traditional Catalan soup*”

filled with chicken and prawns, served in a delicate prawn broth

SECOND COURSE

SALMON ROLL

accompanied by seasonal grilled vegetables and delicate hints of lemon

THIRD COURSE

PORK CHEEK

slow-cooked and coated in a wild mushroom sauce with its own jus, served on a creamy pumpkin and ginger purée

DESSERT

CATALAN TRILOGY

Our version of the classics: *panellets* “almond and potato marzipan sweet”, *crema catalana* “crème brûlée” and *neules* “crispy rolled wafer”

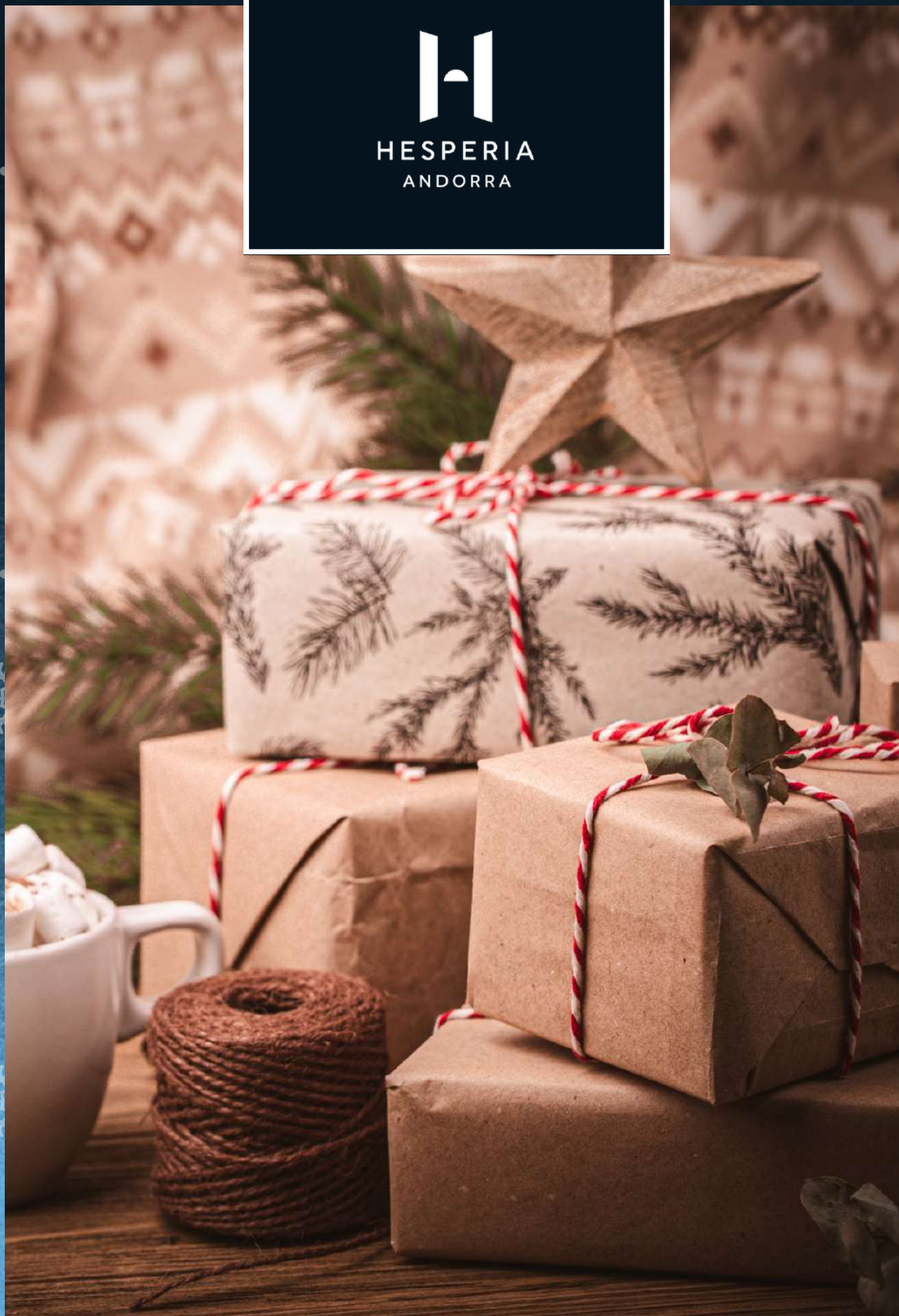
Selection of Christmas sweets

€45.00

Price per person, IGI included.
Wines not included.



HESPERIA
ANDORRA



Christmas Lunch

25 December 2025

APPETISERS

CREAMY WILD MUSHROOM CROQUETTE

Delicate creamy croquette made with wild mushrooms and served with roasted garlic aioli

FIRST COURSE

ROASTED SWEET POTATO

filled with butifarra negra “Catalan black sausage” and hints of chimichurri, gratinated with Orri cheese from Raubert Farm

SECOND COURSE

FLAMING COD

lightly confit and smoked cod, served with grilled calçots and traditional romesco sauce

THIRD COURSE

ROAST CHICKEN ROLL

Chicken roll stuffed with pine nuts and prunes, wrapped in bacon, with confit artichokes and carrots. Oven-baked en papillote and glazed with soy and honey sauce

DESSERT

CHRISTMAS LOG

Our version inspired by a cinnamon roll

Selection of Christmas sweets

€45.00

Price per person, IGI included.
Wines not included.





Saint Stephen's Day Lunch 26 December 2025

APPETISERS

BLACK BRIOCHE

toasted brioche with marinated beef tartare, topped with a quail's egg

FIRST COURSE

MOUNTAIN CANNELONI

filled with braised rabbit slow-cooked for three hours, coated in a truffled béchamel and finished with Parmesan cheese

SECOND COURSE

DUCK MAGRET

marinated in Hoisin sauce with ginger and garlic, served with grilled baby lettuce and a touch of sesame oil

THIRD COURSE

SUQUET

Traditional Catalan fish stew with sea bass, clams and prawns

DESSERT

OUR NEULES

filled with creamy mató cheese and nuts, drizzled with mountain honey

Selection of Christmas sweets

€45.00

Price per person, IGI included.
Wines not included.



HESPERIA
ANDORRA



Gala Dinner

31 December 2025

APPETISERS

WELCOME COCKTAIL

Selection of local cheeses and cured meats

Iberian ham

Assortment of bites for all tastes, inspired by Catalan and Asian flavours

FIRST COURSE

SEA CANNELLONI

Homemade pasta with squid ink, filled with smoked cod and served with an ají amarillo “spicy pepper” béchamel sauce

SECOND COURSE

RACK OF LAMB

Grilled lamb chops served on a bed of roasted sweet potato purée and mountain chimichurri with hints of honey, rosemary, figs and goat’s cheese

THIRD COURSE

TURBOT AND SCARLET PRAWN

Oven-baked turbot with grilled baby lettuce and scarlet prawn, served over a creamy bisque

DESSERT

HAZELNUT TEXTURES

Hazelnut cream over a base of chocolate, coconut and coffee crumble

Selection of Christmas sweets

Lucky grapes

Party favours

DJ and open bar until 2:30 a.m.

€230.00

Price per person, IGI included.
Wines included.

Cellar Gala Dinner 31 December 2025



EXCELLENS VERDEJO D.O. RUEDA 2024

Marqués de Cáceres

A young, fresh and aromatic white wine, with notes of grapefruit, green apple and a subtle floral touch. Perfect to pair with fish, seafood and light starters.

EXCELLENS ROSÉ D.O.CA. RIOJA 2024

Marqués de Cáceres

A pale, elegant and delicate rosé with aromas of peach, wild flowers and hints of stone fruits. Fresh, well-balanced and with a persistent finish.

EXCELLENS CUVÉE D.O.CA. RIOJA 2020

Marqués de Cáceres

A crianza red made from Tempranillo grapes. Displays aromas of ripe red fruits, hints of liquorice, soft spices and a touch of toast. Rounded tannins and an elegantly persistent finish.

MILESIMÉ CHARDONNAY 2019 GRAN RESERVA BRUT

Juvé & Camps

An elegant and creamy cava with notes of ripe white fruit and hints of patisserie. Fine, persistent bubbles, a well-balanced flavour and a long, refined finish. Perfect to pair with fish, seafood and white meats.

MINERAL WATER AND SOFT DRINKS

COFFEE AND HERBAL TEAS

The image features a dark blue header with a white border containing the Hesperia Andorra logo. The logo consists of a stylized white 'H' above the words 'HESPERIA' and 'ANDORRA' in a sans-serif font. The background is a warm, bokeh-style photograph of Christmas lights, with a pair of feet in the foreground wearing socks with a Santa Claus face design. The entire image is framed by a blue border decorated with white snowflakes and dots.

H
HESPERIA
ANDORRA



Children's menu

Available during the festive season

STARTER

PORK CANNELLONI

filled with braised pork and gratinated with Parmesan cheese

MAIN COURSE

CHICKEN ESCALOPE

Crispy chicken breast medallion served with creamy mashed potatoes

DESSERT

VANILLA ICE CREAM

with chocolate chips, almond crumble and dulce de leche sauce

Selection of Christmas sweets

24 December
25 December
26 December

22,50€

Price per child, IGI included.
Drinks not included.

31 December

115,00€

Price per child, IGI included.
Drinks included

Hesperia Andorra

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For reservations and enquiries

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