



CHRISTMAS 2025





AN EMBLEM OF GASTRONOMY

With 188 years of history, 7 Portes is an iconic restaurant, a benchmark of Barcelona's dining scene and a symbol of traditional Catalan and Mediterranean gastronomy.

It is part of the city's living history and has witnessed great moments with personalities from all over the world as well as high-level cultural events.

SPACES AND PRIVATE ROOMS

7 Portes offers 9 private and semi-private spaces for hosting family or corporate events, in addition to the restaurant's main dining areas.

Our rooms are perfect for enjoying a unique and personalized experience tailored to the needs of each client and occasion.

With their different capacities, we can customize every booking and treat it as a unique project, also adapting to technical requirements (projectors, screens, sound systems, or PA service).



SPECIAL CHRISTMAS MENUS

The dishes from our kitchen reflect our passion for gastronomy. They allow our guests to discover traditional flavors based on local products, combined with a generous and contemporary approach.

For your most special corporate and family events, we have designed our 2025 Christmas Menus, which include a selection of hot and cold starters to share, a choice of main course, and dessert. All menus include a curated wine selection, coffee, and herbal teas.

SPECIAL REQUESTS

To complement our menus, we also offer a range of additional products and services such as a welcome drink, toast drinks, after-dinner options, and special requests (music, audiovisual equipment, or others).

All designed to make your event at 7 Portes an unforgettable experience.



GALA MENU

120€*

COLD AND WARM STARTERS

Lobster *velouté* tasting
 Seafood caprice platter
 (Oysters, sea snails, mussels and prawns)
 Homemade Christmas *foie gras mi-cuit* terrine
 Served with sherry and sangria jelly
 Christmas truffled cannelloni

MAIN COURSE (to choose)

Poularde in catalan style
 or
 Turbot with *Meunière* sauce and potato parmentier

DESSERTS (to choose)

Mandarin sorbet with cava
 or
 Orange in orange sauce
 7 Portes Christmas biscuits
 Coffees and herbal teas
 Christmas nougats and wafers tasting (+€8/person)

CELLAR

7 Portes White wine, DO Penedès
 Furvus 185th Anniversary, DO Montsant
 Juvé & Camps Family Reserve, DO Cava
 Mineral Waters

TRADITIONAL MENU

92€

COLD AND WARM STARTERS

Lobster *velouté* tasting
 Oyster with gin
 Iberian ham crispy croquettes
 Homemade Christmas *foie gras mi-cuit* terrine
 Served with sherry and sangria jelly

MAIN COURSE (to choose)

Monkfish cooked with sizzled garlic sauce with clams
 or
 Beef tenderloin grilled or with green peppercorn sauce
 or
 Baked hake supreme served oven-baked potato slices

DESSERTS (to choose)

Homemade creamy dark chocolate mousse
 or
 Orange in orange sauce
 7 Portes Christmas biscuits
 Coffees and herbal teas
 Christmas nougats and wafers tasting (+€8/person)

CELLAR

7 Portes White wine, DO Penedès
 Bancal del bosc, DO Montsant
 7 Portes Cava, DO Cava
 Mineral waters

CLASSIC MENU

72€*

COLD AND WARM STARTERS

Boiled prawn with our mayonnaise and *romesco* sauce
 Christmas cannelloni with truffles
 Selection of 7 Portes fried
 (Cod fritters, 7 Portes croquettes and traditional squid rings)

MAIN COURSE (to choose)

Traditional pasta-shell soup and meat and vegetables stew
 or
Poularde in catalan style
 or
 Traditional Parellada paella with fish

DESSERTS (to choose)

Orange in orange sauce
 or
 Mr. Paco's dessert
*Created in 1960, this is a frozen biscuit in which the burnt sugar,
 crumbled nougat and cream balance the freshness*
 7 Portes Christmas biscuits
 Coffees and herbal teas
 Christmas nougats and wafers tasting (+€8/person)

CELLAR

7 Portes White wine, DO Penedès
 7 Portes Red wine, DO Montsant
 7 Portes Cava, DO Cava
 Mineral Waters

* You may add a Gin Oyster as a starter to your menu, with a supplement of +7€/person.
 If you would like us to design a personalized menu for you, please contact us and we will prepare a tailored proposal.
 Menus are served for the entire table. For guests with food intolerances, we can adapt the dishes with prior notice.

