

HOLIDAY SEASON '24/'25

EBOCA RESTAURANTS

BLOVED
RESTAURANT



Christmas Eve

TASTING MENU

Cream of boletus and foie

White prawn, mango, cassé tomato, lime vinaigrette
and Aruba gum salad

Sea bass à la meuniere with glazed vegetables

Wagyu ingot, candied peppers and potato gratin

Chocolate Velvet

Nougat and mignardises

CELLAR

White wine Viña Pomal Barrica, Rioja, Viura, Malvasia

Red wine Austum, Ribera del Duero, Tinto Fino

Sparkling wine Ars Blanc de Blancs, Cava, Macabeo,
Xarel·lo y Parellada

Mineral water

Coffees and infusions

New Year's Eve

TASTING MENU

Cream of three tubers pickled in apple
cider vinegar

Scarlet shrimp tartare

Red mullet fillets, sautéed porcini mushrooms

Kobe sirloin, candied peppers and Leonese potato

Chocolate Madness

Nougat and mignardises

CELLAR

White wine Viña Pomal Barrica, Rioja, Viura, Malvasia

Red wine Austum, Ribera del Duero, Tinto Fino

Sparkling wine Ars Blanc de Blancs, Cava, Macabeo,

Xarel·lo y Parellada

Mineral water

Coffees and infusions

Information and booking conditions

INFORMATION

CHRISTMAS EVE

Lunches and dinners during special uninterrupted hours from 13:00h to 22:00h

Last reservation at 22:00h

NEW YEAR'S EVE

Special dinners from 19:00h to 22:30h

Last reservation at 22:30h

BOOKING CONDITIONS

THE RESTAURANT WILL CLOSE AT 00:00H

If you wish, you can enjoy our gastrobar 9 Nnueve until 1am.

If you wish to book on 24th and 31th December, a deposit of 50% (NON-refundable in case of cancellation) of the total reservation will be required.

To confirm your table, the remaining 50% must be paid 48 hours before the start of the event

HOTEL CATALONIA GRAN VÍA

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Reservations: reservas@restaurantebloved.com

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