

# HOLIDAY SEASON '24/'25

EBOCA RESTAURANTS

BLOVED  
RESTAURANT



# Corporate cocktail Menu

## TASTING MENU

Corvina ceviche with tiger milk and passion fruit

Salmon tartare with avocado and pinions

Iberian ham on tomato and bread

Assorted cheese with crackers and jam

King prawn teriyaki sachets

Iberian ham croquettes

Sobrasada, honey and quail egg toast

Santoña anchovies on toast and pink tomatoes

Duck breast, foie gras and black cherry coulis

Bread bao with shredded meat

Min brownie and hot chocolate

Seasonal fruit brochette

## CELLAR

White wine Legaris, Rueda, Verdejo

Red wine Ederra Roble, D.O. Ribera del Duero,

Tempranillo y Cabernet Sauvignon

Beer and soft drink

Water

PRICE: 55 EUROS

# Corporate Banquet Menu

## TO SHARE

Iberian cured and cheeses with bread and tomato  
Raf tomato, avocado and smoked salmon salad  
Selection of gourmet croquettes

## TO CHOOSE

Sea bass, mushrooms and revolconas  
Or  
Guadarrama beef tenderloin  
with potatoes and wild asparagus

## DESSERT

Cheese cake speculoos with toffee sauce  
Nougat and mignardises

## CELLAR

Water  
White wine Legaris, Rueda, Verdejo  
Red wine Ederra Roble, D.O. Ribera del Duero,  
Tempranillo and Cabernet Sauvignon  
Sparkling wine Ars Blanc de Blancs, Cava, Macabeo,  
Xarel·lo y Parellada  
Coffee and tea

PRICE: 45 EUROS

# Corporate Banquet Menu

## Veggie option

### TO SHARE

Tomato, avocado and smoked tofu salad

Candied artichokes, vegan cheese, caramelized onion and truffle

Tasting of vegan croquettes

### TO CHOOSE

Quinotto, With edamame and smoked tofu

Or

Seitan sirloin with pink pepper and roasted sweet potato

### DESSERT

Organic vegan ecstasy with raspberry sorbet

Nougat and mignardises

### CELLAR

Water

White wine Legaris, Rueda, Verdejo

Red wine Ederra Roble, D.O. Ribera del Duero, Tempranillo and Cabernet Sauvignon

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

Coffee and tea

PRICE: 45 EUROS

# Information and booking conditions

## INFORMATION

Lunches and dinners will take place during normal restaurant opening hours:

Meals: from 13:00h to 16:00h

Dinners: from 19:00h to 00:00h

Last reservation at 22:00h

THE RESTAURANT WILL CLOSE AT 00:00H

Whoever wishes, can enjoy our gastrobar 9 Nnueve until 1am.

## BOOKING CONDITIONS

FROM 15/11 TO 04/01  
(EXCEPT DECEMBER 24TH AND 31TH)

Company menu valid for groups of 8 people or more.

A deposit of 50% (non-refundable in case of cancellation) of the total amount of the reservation is required to make a reservation.

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](mailto:reservas@restaurantebloved.com)

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