

# HOLIDAY SEASON '24/'25

EBOCA RESTAURANTS





# Christmas Groups

## APPETIZER

Homemade Christmas appetizer

To share

Roast chicken croquette with eggplant mayo

Artichoke flower with Maldon bacon and aioli

Shrimp tartare with mango, avocado, and fennel

Fried egg with potatoes, Iberian ham, and breadcrumbs

## MAIN COURSES :

Choose one

Mediterranean sea bass with creamy celery bulb

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Beef tenderloin with mushroom duxelles and egg yolk foam

## DESSERTS :

Chocolate textures

Wafers and nougats included

## BEVERAGE :

Mineral water, soft drinks, and beers

White wine La Charla Rueda-Verdejo sobre Lias

Red wine Legaris Roble Ribera del Duero

Cava Raimat Brut Nature Eco Cava

Coffee and infusions

55 euros

(VAT included)

-From December 1 to 22-

# Christmas Cocktail Groups

## COLD STARTERS

Melon, lime, and mint gazpachuelo

Red tuna gilda with gordal olives

Guaca-mole with smoked sardine

Red pepper puff pastry with caramelized onion and Manchego cheese

Homemade marinated salmon with pickled vegetables, dill foam, and cheese

## HOT STARTERS

Homemade roasted chicken croquette with eggplant mayonnaise

Crispy shrimp with mango chutney

Grilled lettuce with Caesar sauce and parmesan

Small sandwich on crystal bread with sobrasada, honey, and napkin cheese

Iberian lizard skewer with Moorish marinade

## DESSERTS

Brownie with salted toffee and creme anglaise

Orange with walnuts and honey

Stewed apple with cinnamon and Mascarpone cream

Wafers and nougats included

## BEVERAGE :

Mineral water, soft drinks, and beers

White wine La Charla Rueda-Verdejo sobre Lias

Red wine Legaris Roble Ribera del Duero

Cava Raimat Brut Nature Eco Cava

Coffees and infusions

60 euros

(VAT included)

-From December 1 to 22-

# Christmas

## APPETIZER

Homemade Christmas appetizer

To share

Brioche with red tuna tartare and cured egg yolk

Valencian stew broth with meatball

Truffled potato foam, pancetta, egg, and breadcrumbs

## MAIN COURSES:

Choose one

Lobster sticky rice

Sea bass with grilled leek and lemon sauce

Lamb pie with sweet potato and seasonal vegetables

## DESSERTS:

Chocolate textures

Wafers and nougats included

## BEVERAGE:

Mineral water, soft drinks, and beers

White wine La Charla Rueda-Verdejo sobre Lias

Red wine Legaris Roble Ribera del Duero

Cava Raimat Brut Nature Eco Cava

Coffee and infusions

65 euros  
(VAT included)  
-December 25-

# New Year's Eve Tasting Menu

Chef's Appetizer

Gillardeau oyster with beluga caviar and lemonade gel

Shrimp carpaccio with fennel, orange, and citrus oil

Green pepper ravioli, egg, crumbs, and sardine

Creamy rice with sobrasada, zucchini, cauliflower and black truffle

Mediterranean sea bass with butter foam and tarragon

Beef chop and creamy smoked potato

Homemade doughnut with vanilla ice cream and chocolate cream

## BEVERAGE :

Mineral water, soft drinks, and beers

White wine Fenomenal Rueda

Red Wine El Moli Costers del Segre

Cava Non Plus Ultra Cava

Coffees and infusions

180 euros  
(VAT included)  
-December 31-

# Information and booking conditions

## INFORMATION

Christmas menu for groups and Christmas cocktail available for companies and groups from December 1st to December 22nd. The Christmas menu for the entire public on December 25 and the New Year's Eve menu for the entire public on the night of the 31st.

All menus are adaptable to any allergy or food condition.

All prices include VAT.

## RESERVATION CONDITIONS

It will be necessary to reserve and pay 50% in advance (non-refundable in case of cancellation). The other 50% will be paid 48 hours before the event.

Contact: 686 863 431, or in person at the Espolín Restaurant. C/ Barcelonina 5, Valencia.

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