

HOLIDAY
SEASON '24/'25

R e s t a u r a n t

Pelai

EBOCA RESTAURANTS

Christmas Eve

TO SHARE

Acorn-fed ham D.O. Guijuelo with coca bread from Folgueroles
Langoustines in seawater with mango vinaigrette
Boletus croquette
Foie gras terrine on toast with caramelized onion
Tuna tartare with Ponzu sauce and avocado mousse

MAIN COURSE TO CHOOSE

Confit cod with saffron Pil-Pil and garden Km.0 vegetables
Beef tenderloin in a mild Port wine sauce with potato gratin

DESSERTS

Creative pastry
Nougats

CELLAR

Mineral water and sparkling water
White wine La Charla D.O. Rueda
Red wine Pomal 500 Crianza D.O. Rioja
Cava Codorniu Cuvée Original BN
Coffee and herbal teas

PRICE: 85 EUROS

Christmas

TO SHARE

Acorn-fed ham D.O. Guijuelo with coca bread from Folgueroles
Prawns cooked in seawater with mango vinaigrette
Chorizo, Camembert, and honey croquette
Smoked salmon carpaccio, figs, and nuts

APPETIZER

Escudella with galets and "carn d'olla" with vegetables

MAIN COURSE

Catalan-style stewed capon

DESSERTS

Creative pastry
Nougats

CELLAR

White wine Pansa Blanca D.O. Alella
Red wine Finca Villacreces Pruno DO Ribera del Duero
Cava Anna Blanc de Blancs D.O. Cava
Mineral water
Coffees and infusions

PRICE: 85 EUROS

BOXING DAY

TO SHARE

Acorn-fed ham D.O. Guijuelo with coca bread from Folgueroles
Mushroom carpaccio, arugula, and nuts
Meat stew croquette
Salmon tartare, avocado, and toasted sesame

STARTER

Green leaf salad, king crab, avocado petals, candied tomatoes, and mango vinaigrette

MAIN COURSE TO CHOOSE

Duck cannelloni with foie, truffle béchamel, and parmesan shavings
Turbot with grilled vegetables and romesco sauce emulsion

DESSERTS

Creative pastry
Nougats

CELLAR

White wine Pansa Blanca D.O. Alella
Red wine Finca Villacreces Pruno DO Ribera del Duero
Cava Anna Blanc de Blancs D.O. Cava
Mineral water
Coffees and infusions

PRICE: 85 EUROS

New Year

STARTERS TO SHARE

Acorn-fed ham D.O. Guijuelo with coca bread from Folgueroles
Cooked prawns in sea water with mango vinaigrette
Scallop tartare with mango and caviar-oli
Foie gras bar on caramelized onion toast

MAIN COURSE TO CHOOSE

Monkfish fish with American sauce and mini steamed vegetables
Beef tenderloin, smooth Oporto sauce and potato gratin

DESSERTS

Creative pastry
Nougats

CELLAR

White wine Pansa Blanca D.O. Alella
Red wine Finca Villacreces Pruno DO Ribera del Duero
Cava Anna Blanc de Blancs D.O. Cava
Mineral water
Coffees and infusions

PRICE: 85 EUROS

3 Magic Kings

COLD STARTERS

Acorn-fed ham D.O. Guijuelo

Coca bread from Folgueroles

Tomato salad with tuna belly and emulsified nut vinaigrette

Scallop tartare, mango, and caviar-oli

HOT STARTERS

Our chorizo, Camembert, and honey croquettes

Panko-breaded prawn with romesco sauce

Josper-roasted beef with beef sauce

Andalusian-style baby squid with citrus mayonnaise

Senyoret rice tasting (supplement €14/person)

DESSERTS

Creative pastry

Nougats

CELLAR

White wine Pansa Blanca D.O. Alella

Red wine Finca Villacreces Pruno DO Ribera del Duero

Cava Anna Blanc de Blancs D.O. Cava

Mineral water

Coffees and infusions

PRICE: 65 EUROS

Kids Menu

Ages 12 and under

STARTERS TO CHOOSE

Macaroni Bolognese
Homemade Chicken Cannelloni

MAIN COURSES TO CHOOSE

Chicken Fingers with Traditional Potatoes
Fish and chips

DESSERTS

Creative Pastry
Nougats

CELLAR

Mineral Water
Soft Drinks

PRICE: 45 EUROS

Information and booking conditions

INFORMATION

All prices are with VAT included.

BOOKING CONDITIONS

Reservations and payment in advance will be required.

HOTEL CATALONIA RAMBLAS

Pelai, 28 08001 Barcelona

Bookings: reservas@restaurantepelai.com

Telf. 933168404·618757104 | [@pelaibarcelona](#) |
[@ebocarestaurants](#) | ebocarestaurants.com