

EBOCA RESTAURANTS

TEMPORADA
DE FESTES
25/26

Vine i gaudeix

CAT

TEMPORADA
DE FIESTAS
25/26

Ven y disfruta

ES

HOLIDAY
SEASON
25/26

Come and enjoy

EN

GROUP MENU

EN

From 2 to 20 people

APPETIZER

Welcome Berumotto

Oyster with sake and marine caviar

Scallop with foie and teriyaki sauce

TO SHARE

Omakase 20 pieces at our chef's choice

Seared toro semi tartar, homemade kimchi sauce, cilantro and fresh sprouts

Iberian pork jowl gyozas, miso and katsuobushi

Iberian pork katsu sando with ceps duxelle and tonkatsu mayonnaise

Sirloin beef tataki with pear, dashi and mushrooms

DESSERTS

Yuzu and mint sorbette with crumble, orange segments and Cantonese sesame seeds

Wafers and "neulas"

CELLAR

White wine La Locomotora Verdejo D.O. Rueda

Red wine Finca Villacreces Pruno D.O. Ribera del Duero

Cava Anna Blanc de Blancs D.O. Cava

Mineral water

Coffees and infusions

PRICE: 65 EUROS

GROUP MENU (1)

EN

From 2 to 10 people

TO START

Welcome cocktail

TO SHARE

Beach anchovy with romesco pil pil and basil pearls
Beet gazpacho with green tomatillo pickles and almond sorbet
KM0 tomato salad with marinated sardine and grilled lettuce hearts
Low temperature pork belly with red shrimp carpaccio, spring onion and lime
Pork rib croquette, apple and chipotle chili
Flame grilled eggplants with cane honey toffee, mint and amaranth
Palamós prawns rice
Ox rib steak

DESSERTS

"Mel i mató"
Wafers and "neulas"

CELLAR

White wine La Locomotora Verdejo D.O. Rueda
Red wine Finca Villacreces Pruno D.O. Ribera del Duero
Cava Anna Blanc de Blancs D.O. Cava
Mineral water
Coffees and infusions

PRICE: 70 EUROS

GROUP MENU (2)

EN

Minimum 2 people and full table

TO SHARE

Acorn-fed ham 100% iberian breed
Rustic, grilled buckwheat bread with tomato
Smoked anchovy fillet "00" with green chili pepper and
lemon butter
Lobster salad with mango and frozen basil
Octopus "a feira" with air potato
Pork rib croquette, apple and chipotle chili
Grilled leeks with brandade and black garlic

MAIN COURSE TO CHOOSE

Creamy lobster rice Bellavista (min. 2 pax)

-----or-----

Beef tenderloin Supreme Ancestral

-----or-----

Grilled monkfish "tournedó" with tender garlic and lime
vinaigrette60

DESSERTS

Our tiramisú
Wafers and "neulas"

CELLAR

White wine La Locomotora Verdejo D.O. Rueda
Red wine Finca Villacreces Pruno D.O. Ribera del Duero
Cava Anna Blanc de Blancs D.O. Cava
Mineral water
Coffees and infusions

PRICE: 65 EUROS

GROUP MENU

EN

TO SHARE

Acorn-fed ham with grilled country-bread and tomato

Prawn cocktail roll on brioche bread

Olivier salad with tuna tartare and salmon roe

Roast pork rib and apple croquettes

Grilled octopus and mango with black garlic and toasted sesame seeds

MAIN COURSE TO CHOOSE

Grilled wild fish of the day with vegetables

or

Old beef sirloin with foie poêlé and onions in sherry sauce

DESSERT TO CHOOSE

White chocolate and almond cheesecake with orange and orange blossom sorbet

or

Pink pepper sablée with mango cream, lime meringue and diced fresh fruit

or

Dark chocolate, bergamot and coffee mousse finger

Nougat, wafers and neulas

CELLAR

White wine La Locomotora Verdejo D.O. Rueda

Red wine Finca Villacreces Pruno D.O. Ribera del Duero

Cava Anna Blanc de Blancs D.O. Cava

Mineral water, soft drinks and beer

From 10 to 30 guests

Approximate service time: 1 hour 30 minutes

Set menu with main course and a single dessert
to be chosen in advance for the entire group

PRICE: 50 EUROS

COCKTAIL

EN

Bread with tomato and Iberian ham
Steak tartare, brioche bread and Paris brown butter
Potato gruyere with egg yolk and bacon sauce
Velouté foam of ceps and truffle
Coca bread with anchovies, tomato confit and spinach pesto
Butter bread with Iberian pork jowl
Sea bass and octopus ceviche, pumpkin and sesame and sriracha dressing
Oaxaca cheese quesadilla and pico de gallo
Salmon tartare on avocado and pine nuts
Large mozzarella, tomato and basil ravioli
Tuna tataki, guacamole and teriyaki with Japanese spring onion
Andalusian-style baby squid
Oxtail, cheddar and truffle bao
Stewed meat croquettes
Baby squid gyozas in their ink
Octopus a feira skewers

DESSERTS

Seasonal fruit skewers
Chocolate and sake truffles
Mini "tocinillos de cielo"
Mini lemon-mango pies
Nougat and wafers

CELLAR

White wine La Locomotora Verdejo D.O. Rueda
Red wine Finca Villacreces Pruno D.O. Ribera del Duero
Cava Anna Blanc de Blancs D.O. Cava
Mineral water, soft drinks and beer

Standing-service
Approximate service time: 1 hour 30 minutes
Minimum of 30 personas
Supplement stations available to add to this menu*

PRICE: 60 EUROS

COCKTAIL & SET

EN

STANDING-APPETIZER

Bread with tomato and Iberian ham
Steak tartare, brioche bread and Paris brown butter
Butter bread with Iberian pork jowl
Octopus a feira skewers
Stewed meat croquettes
Baby squid gyozas in their ink

MAIN COURSE TO CHOOSE

Beef tenderloin tournedo, port reduction and potato parmentier
or
Slow-cooked suckling lamb with creamy apple and sage
or
Baked turbot with salsify, red curry beurre blanc and coriander

DESSERT TO CHOOSE

White chocolate and almond cheesecake with orange and orange blossom sorbet
or
Pink pepper sablée with mango cream, lime meringue and diced fresh fruit
or
Dark chocolate, bergamot and coffee mousse finger
Nougat, wafers and neulas

CELLAR

White wine La Locomotora Verdejo D.O. Rueda
Red wine Finca Villacreces Pruno D.O. Ribera del Duero
Cava Anna Blanc de Blancs D.O. Cava
Mineral water, soft drinks and beer

Standing appetizer + seated main course
One main course and dessert for the entire group
Approximately 2 hours of service
Minimum of 15 people

PRICE: 60 EUROS

SET MENU

EN

FIRST TO CHOOSE

KM0 tomato salad with ventresca tuna belly

or

Duck cannelloni with pumpkin béchamel sauce

or

Potato and prawn salad with passion fruit emulsion and trout roe

SECOND TO CHOOSE

Old cow entrecôte with potato gratin and old-fashioned mustard sauce

or

Catalan-style chicken thigh with truffled mashed potatoes

or

Teriyaki salmon with seasonal vegetables

DESSERT TO CHOOSE

Our tiramisú

or

Dulce de leche flan

or

Chocolate mousse

CELLAR

White wine La Locomotora Verdejo D.O. Rueda

Red wine Finca Villacreces Pruno D.O. Ribera del Duero

Cava Anna Blanc de Blancs D.O. Cava

Mineral water, soft drinks and beer

Approximate service time: 1 hour 30 minutes

Set menu with a single starter, main course and dessert for the entire group to be chosen in advance

PRICE: 55 EUROS

SET MENU

EN

FIRST TO CHOOSE

Ensalada de tomate confitado con stracciatella de trufa y pistachos con brotes de albahaca

o

Crema de puerro, coco y parmesano con vieira y palomitas de amaranto

o

Bogavante con pil-pil de cogollos a la brasa, perlas de aguacate y chutney de ají amarillo

SECOND TO CHOOSE

Tournedó de solomillo de ternera, reducción de Oporto y parmentier de patata

o

Meloso de cordero lechal a baja temperatura con cremoso de manzana y salvia

o

Rodaballo al horno con salsifís, beurre blanc de curry rojo y cilantro

DESERT TO CHOOSE

Cheesecake de chocolate blanco y almendras con semi-sorbete de naranja y azahar

o

Sableé de pimienta rosa con cremoso de mango, merengue de lima y dados de fruta fresca

o

Finger de mousse de chocolate negro, bergamota y café
Turrone, barquillos y neulas

CELLAR

White wine La Locomotora Verdejo D.O. Rueda

Red wine Finca Villacreces Pruno D.O. Ribera del Duero

Cava Anna Blanc de Blancs D.O. Cava

Mineral water, soft drinks and beer

Approximate service time: 1 hour 30 minutes

Set menu with a single starter, main course and dessert
for the entire group to be chosen in advance

PRICE: 70 EUROS

SUPPLEMENT STATIONS

EN

POKE BOWLS AND DUMPLINGS

Mini poke bowls in showcooking of salmon, red tuna and prawns combined with:

- Wakame gum, avocado, radishes and ginger teriyaki
- Avocado, pickled cucumber, mango and cherry tomatoes with truffled vinaigrette
- Edamame, carrot, avocado, roasted corn, quinoa and ponzu sauce

Dumplings of:

- Pork meat, green cardamom and crispy onion
- Prawns with its sauce, star anise and sriracha
- Bimis, cabbage and oyster sauce, crème fraîche, wasabi and coriander

SUSHI OMAKASE

Assorted sushi and sashimi: salmon, tuna, toro, hamachi and octopus
Traditional and author sushi

RICE AND FIDEUÁ

Dry rice with cuttlefish and prawns "on the flame"
Creamy boletus risotto, Iberian secret and truffle
Cuttlefish fideuá and saffron "all i oli"

TARTARES AND OYSTERS

Tuna tartare from l'Ametlla, pears, pine nuts and y vinagreta and garlic-ginger vinaigrette
Salmon tartare with avocado and mango, with ikura roe
Gillardeau oysters:

- natural
- with kimchi "Espinaler", apple and caviar
- with ponzu sauce, pickled cucumber and salmon roe

IBERIAN-HUM

Cut at the moment

These stations can be added to the Cocktail
Price per person and station: 12 EUROS

Cheers!
25/26

TEMPORADA DE FIESTAS

TEMPORADA DE FESTES

HOLIDAY SEASON

EBOCA RESTAURANTS