

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

CHRISTMAS EVE MENU

EN

STATIONS

Gillardeau Oysters No. 2

Arbequina olives

Hummus with piparra and Gordal olives

Design your own salad with fresh and seasonal ingredients:
a variety of green leaves, KM0 tomato and Figueras onion

Classic Caesar salad with Parmesan flakes

Tomato salad with tuna belly, spring onion and arugula

Baby spinach salad with pumpkin dice, feta cheese and
shichimi

Quinoa salad with walnuts, beets, green beans and honey
mustard

Assorted cheese and toast board

Smoked board

Iberian cured ham board

Grilled asparagus and tomatoes with "caliu" potatoes and
romesco sauce

Leek vichyssoise with almonds

Roast cannelloni

Grilled wild sea bream with baby vegetables and garlic and
lime vinaigrette

Beef stew

DESSERTS

Fresh fruit salad

Tanzanian chocolate mousse with Speculoos biscuits

Assortment of mochi

Cream and chocolate profiteroles

Nougat and neulas

CELLAR

White wine Pansa Blanca D.O. Alella

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

Cava Anna Blanc de Blancs D.O. Cava

Mineral waters

Coffee and infusions

PRICE: 75 EUROS

With live music during the service

CHRISTMAS MENU

EN

APPETIZER

Acorn-fed ham and bread with tomato

Fresh prawns gilda, clams, peppers and cod snout

Sour cream blinis, homemade marinated salmon and caviar

MAIN DISHES

Escudella with galets

"Carn d'olla"

Turkey with plums

-----or-----

Turbot in crayfish suquet

DESSERTS

Our San Silvestre log
Nougat, wafers and neulas

CELLAR

White wine Pansa Blanca DO Alella

Red wine Finca Villacreces Pruno DO Ribera del Duero

Cava Anna Blanc de Blancs DO Cava

Mineral water

Coffees and infusions

PRICE: 75 EUROS

BOXING DAY MENU

EN

APPETIZER

Acorn-fed ham and bread with tomato

Fresh prawns gilda, clams, peppers and cod snout

Sour cream blinis, homemade marinated salmon and caviar

MAIN DISHES

'Rostit' cannelloni with truffle béchamel and Pedro Ximénez reduction

Kid shoulder cooked at low temperature and finished in a charcoal oven

-----or-----

Monkfish casserole 'l'all cremat' style

DESSERTS

Our San Silvestre log
Nougat, wafers and neulas

CELLAR

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

PRICE: 75 EUROS

NEW YEAR'S EVE MENU

EN

APPETIZER

Mimetic olive with anchovy and orange
King crab roll with caviar
Steak tartare with crispy tuile

STARTER

L'Ametlla tuna with pil-pil sauce, tomato and Iberian pickled vegetables

MAIN COURSES

Baked wild turbot with leek and black garlic velouté
Grilled beef sirloin with truffle, boletus and parmentier

DESSERTS

Eight chocolate textures
Nougat and neulas

CELLAR

White wine Pansa Blanca D.O. Alella
Red wine Finca Villacreces Pruno D.O. Ribera del Duero
Cava Ars Collecta Grand Rosé D.O. Cava
Mineral water
Coffees and infusions

LUCKY GRAPES & COTILLION

With glass of cava Anna Blanc de Blancs D.O. Cava

PRICE: 210 EUROS

Cheers!
25/26

TEMPORADA DE FIESTAS

TEMPORADA DE FESTES

HOLIDAY SEASON

EBOCA RESTAURANTS