

HOLIDAY SEASON '24/'25



Group menu

TO SHARE

Acorn-fed ham with grilled sourdough bread with tomato Stracciatella and basil with candied tomatoes New York Roll Olivier salad with tuna tartare and salmon roe Roasted pork ribs and apple croquette Grilled octopus and mango with black garlic and toasted sesame

MAIN COURSE TO CHOOSE

Grilled wild sea bass with baby garlic, pumpkin and mini vegetables
or
Old beef entrecote in Café Paris sauce with topinambur and sage purée

DESSERT TO CHOOSE

Guayaquil chocolate cheesecake and toasted corn
or
Lemon-mango pie with its sorbet and mango cubes
or
Puff pastry millefeuille and anise whipped cream with Maria Luisa ice cream
Nougat, wafers and neulas

CELLAR

White wine Viña Pomal D.O. Rioja
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

15 to 40 pax | 1h 30 min approximate service | Closed menu with a choice of main course and a single dessert for the whole group

Menu of your choice

FIRST TO CHOOSE

Pickled beetroot emulsion, kefir shots and spider crab

or

Tomato confit salad with truffle stracciatella and pistachio nuts with basil

or

Potato and red prawn salad with mango, avocado and salmon roe

SECOND TO CHOOSE

Beef sirloin tournedó, Oporto reduction and potato parmentier

or

Charcoal-grilled Iberian pork loin with roasted pumpkin, quince jelly and onion confit

or

Baked cod snout, with parsley pilpil and potatoes

DESSERT TO CHOOSE

Guayaquil chocolate cheesecake and toasted corn

or

Lemon-mango pie with its sorbet and mango cubes

or

Puff pastry millefeuille and anise whipped cream with Maria Luisa ice cream

Nougat, wafers and neulas

CELLAR

White wine Viña Pomal D.O. Rioja

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Mineral water

Coffees and infusions

PRICE: 70 EUROS

1h 30 min approximate service | Closed menu with a single starter, main course and dessert for the whole group

Cocktail

STARTERS

Bread with tomato and Iberian ham

Steak tartare, brioche bread and café Paris butter

Our bravas with chipotle chilli mayonnaise

Mousse of ceps and truffle Velouté

Carasau bread with anchovies, tomato confit and hollandaise sauce

Butterbread, Tou Til-lers royal and Iberian jowl

Sea bass and octopus ceviche, pumpkin, sesame and sriracha dressing

Caesar bud with pecorino and olive emulsion

Salmon tartare in avocado and pine nuts

MAIN COURSES

Mozzarella, tomato and basil gran ravioli

Red tuna tataki, guacamole and teriyaki with Japanese chives

Baby squid Andalusian style

Oxtail, cheddar and truffle bao

Stew croquettes

Vegetable gyozas with green cardamom and spicy sesame sauce

Octopus skewers

DESSERTS

Seasonal fruit kebab

Chocolate and sake truffles

Mini tocinillos de cielo

Mini tiramisu

Nougat, wafers and neulas

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Cava Anna Blanc de Blancs D.O. Cava

Mineral water

Coffees and infusions

PRICE: 70 EUROS

Standing service | 1h 30 minutes approximate service | Minimum 30 pax |
Extra stations available to add to the menu*

Caprices

POKE BOWLS & DUMPLINGS STATION

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

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

Dumplings of:

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

OMAKASE STATION

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

Traditional and signature sushi

RICES & FIDEUÁS STATION

Dry rice with cuttlefish and prawns

Creamy boletus risotto, Iberian pork and truffle

Cuttlefish fideuá and saffron "all i oli"

TARTARES & OYSTERS STATION

Tuna tartare from l'Ametlla, pears, pine nuts and garlic-ginger vinaigrette

Salmon tartare with avocado and mango, with ikura roe

Gillardeau oysters:

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

These stations can be added to the cocktail

Price per person and station: 10€

Information and booking conditions

INFORMATION

Menu available during the months of November and December.

All prices include VAT.

BOOKING CONDITIONS

Reservations and payment in advance will be required.

Once the payment has been made, no exchanges nor refunds are allowed, with no exceptions.

HOTEL CATALONIA BARCELONA PLAZA

Plaça de Espanya 6-8, 08014 Barcelona

Reservas: marketing@simultaneoplaza.com

Telf. 934 26 26 00 | [@simultaneoplaza](#) |

[@ebocarestaurants](#) | simultaneoplaza.com