

HOLIDAY  
SEASON '24/'25

EBOCA RESTAURANTS

R e s t a u r a n t

*Pelai*



# 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

AWhite 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

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