

EBOCA RESTAURANTS

HOLIDAY
SEASON
25/26

Come and enjoy

Cheers!



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CORPORATE COCKTAIL MENU

TASTING MENU

Corvina ceviche with tiger milk and passion fruit

Salmon tartare with avocado and pinions

Iberian ham on tomato and bread

Assorted cheese with crackers and jam

King prawn teriyaki sachets

Iberian ham croquettes

Sobrasada, honey and quail egg toast

Santoña anchovies on toast and pink tomatoes

Duck breast, foie gras and black cherry coulis

Bread bao with shredded meat

DESSERTS

Min brownie and hot chocolateç

Seasonal fruit brochette

CELLAR

Legaris White Wine, Rueda, Verdejo

Ederra Roble Red Wine, D.O. Ribera del Duero,
Tempranillo and Cabernet Sauvignon

Anna de Codorniu Cava

Beer and soft drink

Mineral water

PRECIO: 58 EUROS

CORPORATE BANQUET MENU

TO SHARE

Pink tomato and bonito belly salad

Deli trio: foie bonbon, crispy prawn,
and stew croquette

Acorn-fed iberian ham, MuuBee Sotobosque
semi-cured cheese, and tomato bread

MAIN COURSES TO CHOOSE FROM

Teriyaki salmon with grilled wild asparagus

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Guadarrama beef sirloin with matchstick fries
and Café de Paris butter

POSTRES

Eboca chocolate

Turrones y mignardises

BODEGA

Legaris White Wine, Rueda, Verdejo
Ederra Roble Red Wine, D.O. Ribera del Duero,
Tempranillo and Cabernet Sauvignon
Anna de Codorniu Cava
Mineral water
Coffee and infusions

PRICE: 48 EUROS

VEGGIE CORPORATE BANQUET MENU

TO SHARE

Pink tomato salad, smoked seitan, and mango

Deli trio: crispy vegetable roll, vegetable tempura, and boletus croquette

Grilled avocado, vegan cheese, and hazelnut pesto

MAIN COURSES TO CHOOSE FROM

Vegan tournedos with old-fashioned mustard, Portobello mushrooms, and potatoes

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Boletus and wild asparagus risotto

POSTRES

Chocolate and vegan cream millefeuille

Turrones y mignardises

BODEGA

Legaris White Wine, Rueda, Verdejo

Austum red wine, D.O. Ribera del Duero, Tinto Fino

Anna de Codorniu Cava

Mineral water

Coffee and infusions

PRICE: 48 EUROS



INFORMATION AND BOOKING CONDITIONS

Lunch and dinner will be served during
regular restaurant hours:

- Lunch: 1:00 PM to 4:00 PM
- Dinner: 7:00 PM to midnight

Last reservation at 10:00 PM

THE RESTAURANT WILL CLOSE AT 12:00 AM

Those who wish can enjoy our 9 Nnueve
gastrobar from 9:00 PM until 1:00 AM.

RESERVATION CONDITIONS

FROM 14/11 TO 04/01

(EXCEPT 24/12 AND 31/12)

Business menu valid for groups of
8 or more people.

To reserve, a 50% deposit
(NON-refundable in case of cancellation)
of the total reservation is required.

To confirm your table, the remaining
50% must be paid 48 hours before the
start of the event.

BLOVED
RESTAURANT

HOTEL CATALONIA GRAN VÍA

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Reservas: reservas@restaurantebloved.com

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Cheers!
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