

EBOCA RESTAURANTS

HOLIDAY
SEASON
25/26

Come and enjoy

Cheers!

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R e s t a u r a n t

Pelai

EBOCA RESTAURANTS

CHRISTMAS EVE MENU

EN

TO SHARE

Iberian Ham D.O. Guijuelo, crystal bread with tomato

Gordal olive gilda, smoked sardine, pickled chili pepper

Duck croquette, orange sour cream

Smoked salmon tartlet, beetroot and green apple

MAIN COURSES

Monkfish tournedos, saffron sauce and vegetables

-----or-----

Beef tenderloin in red wine, Josper-roasted sweet potato, red
cabbage purée

DESSERT

Christmas log cake

Nougat and wafer rolls

CELLAR

White wine La Locomotora D.O. Rueda

Red wine Pomal 500 Crianza D.O. Rioja

Non Plus Ultra Brut Reserva Cava

Mineral water

Coffee and herbal teas

PRICE: 90 EUROS

CHRISTMAS MENU

EN

TO SHARE

Iberian Ham D.O. Guijuelo, crystal bread with tomato

Gordal olive gilda, smoked sardine, pickled chili pepper

Duck croquette, orange sour cream

Smoked salmon tartlet, beetroot and green apple

MAIN COURSES

Escudella with galets and traditional meat stew (carn d'olla)

Glazed turkey with plum jus and chestnut creamy soup

-----or-----

Oven-baked turbot with prawn suquet and fondant potatoes

DESSERT

Christmas log cake

Nougat and wafer rolls

CELLAR

White wine La Locomotora D.O. Rueda

Red wine Pomal 500 Crianza D.O. Rioja

Non Plus Ultra Brut Reserva Cava

Mineral water

Coffee and herbal teas

PRICE: 90 EUROS

BOXING DAY MENU

EN

TO SHARE

Iberian Ham D.O. Guijuelo, crystal bread with tomato

Gordal olive gilda, smoked sardine, pickled chili pepper

Duck croquette, orange sour cream

Smoked salmon tartlet, beetroot and green apple

MAIN COURSES

Roasted meat cannelloni with truffle béchamel and meat jus

Glazed kid goat loin with dark jus and celeriac purée

-----or-----

Monkfish and clam suquet

DESSERT

Christmas log cake

Nougat and wafer rolls

CELLAR

White wine La Locomotora D.O. Rueda

Red wine Pomal 500 Crianza D.O. Rioja

Non Plus Ultra Brut Reserva Cava

Mineral water

Coffee and herbal teas

PRICE: 90 EUROS

NEW YEAR'S EVE MENU

EN

TO SHARE

Iberian ham D.O. Guijuelo, crystal bread with tomato

Steak tartare, pine nuts, free-range egg yolk, fried guindilla peppers

Foie gras tartlet, cherry and cava

STARTERS

Carbonara zamburiña scallop

MAIN COURSES

Oven-baked wild turbot, prawn suquet and fondant potatoes

-----o-----

Beef tenderloin, truffle sauce, mushrooms and potato parmentier

DESSERT

Chocolate textures

Nougat and wafer rolls

CELLAR

White wine Fenomenal D.O. Rueda

Red wine Pruno Crianza D.O. Ribera del Duero

Cava Ars Collecta Blanc de Blancs

Mineral water

Coffee and herbal teas

PRICE: 110 EUROS

KIDS MENU

EN

Ages 12 and under

STARTER OF CHOICE

Free-range chicken coated in cornflakes, tomato sauce

-----or-----

Roman-style squid with mayonnaise

MAIN COURSE OF CHOICE

Beef ragù lasagna, parmesan béchamel and basil

-----or-----

Oven-baked salmon with peas and potatoes

DESSERT

Tronco de Navidad

Turrones y neules

DRINKS

Mineral Water

Soft drinks

PRICE: 45 EUROS

VEGAN MENU

EN

STARTERS

Roasted pumpkin salad, beetroot, and spiced seeds

Caviar lentils, roasted vegetables, almond cream

Carrots with ras el hanout, chickpea soup, and pine nut crunch

Crispy vegetable gyozas with truffle sauce

MAIN COURSE

Vegan cannelloni with roasted vegetables and truffle béchamel

-----or-----

Sautéed mushrooms, creamy potato soup, and pine nuts

-----or-----

Seasonal vegetable tian, tomato coulis, and pistachio pesto

DESSERT

Christmas log cake

Nougat and wafer rolls

DRINKS

White wine La Locomotora D.O. Rueda

Red wine Pomal 500 Crianza D.O. Rioja

Non Plus Ultra Brut Reserva Cava

Mineral water

Coffee and herbal teas

PRICE: 70 EUROS

INFORMATION AND BOOKING CONDITIONS

Christmas Eve menu and
New Year's Eve menu
available in the
evening. Christmas and
Boxing Day menu's
available at lunch
time.

All prices include VAT.

Advance booking and
payment will be
required.

HOTEL CATALONIA RAMBLAS

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ebocarestaurants.com

Cheers!
25/26

TEMPORADA DE FIESTAS

TEMPORADA DE FESTES

HOLIDAY SEASON

R e s t a u r a n t

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