EBOCA RESTAURANTS

Christmas Menu

2026

CHRISTMAS DAY MENU

25th of december

STARTERS TO SHARE

Spanish broken eggs with eel, "allipebre" sauce, and crispy kale

Boletus mushroom croquette

Brioche stuffed with prawns and mango

Confit artichoke on a bed of creamy parmentier potato and Maldonado Iberico pork belly

MAIN COURSES (CHOOSE ONE)

Creamy lobster rice

Lamb pie with creamy sweet potato purée

Sea bass with braised leek and saffron sauce

DESSERTES (CHOOSE ONE)

Lemon mango pie

Catalonia house dessert

ASSORTMENT OF TRADITIONAL SPANISH "TURRONES"

CELLAR

White wine Nodus Sauvignon Blanc D.O. Utiel Requena
Red wine Nodus Bobal D.O. Utiel Requena
Glass of Cava Nodus Plata D.O. Cava
Water, soft drinks,and beer
Coffee and teas

70€

VAT included.

NEW YEAR'S EVE TASTING MENU

31st of december

CHEF'S APPETIZER

Gillardeau oyster topped with caviar

Beef carpaccio with wild rocket and truffle

Prawn salpicón (traditional Spanish seafood salad)

Grilled octopus with sobrasada foam and crispy fried onions

Ribeye steak with smoked charcoal parmentier potato

DESSERT

Lemon mango pie
"Catalonia" house dessert
Assortment of our traditional "turrones" (Spanish nougats)

CELLAR

White wine Jean Leon Chardonnay D.O.Penedès
Red wine Exclusive D.O. Bobal 2019 Utiel Requena
Glass of cava Ars Collecta BDB Reserva
Water, soft drinks,and beer
Coffee and teas

150€

VAT included.

CHRISTMAS GROUP MENU

December

STARTERS TO SHARE

"Gilda" of bonito tuna

Salmon tiradito with blended cucumber juice

"Cochinita pibil" brioche with pickled onion

Confit artichoke on a bed of creamy parmentier potato and Iberico ham

MAIN COURSES (CHOOSE ONE)

Monkfish with garlic muselina and piquillo pepper foam

Beef cheek with smoked parmentier potato and seasonal vegetables

DESSERTS (CHOOSE ONE)

Glazed "torrija" with orange and "leche merengada" ice cream

Lemon mango pie

CELLAR

Mineral waters, soft drinks and beers
White wine Godello Miñaxoia
Red wine Nodus Bobal D.O. Utiel Requena
Glass of cava Nodus Plata. D.O. Cava
Coffees and infusions.

55€

VAT included. Minimum 10 people.

CHRISTMAS COCKTAIL MENU

COLD APPETIZERS

Melon "gazpachuelo" with mint and lime

"Gilda" skewer with mojama

Foie gras bonbon with almonds and honey

Our house traditional Spanish potato salad

Smoked salmon sandwich with fine herbs cream and rocket

HOT APPETIZERS

Sweet potato and "trompeta de la muerte" mushroom croquette

Yakitori bao with unagi sauce

Pepito stuffed with traditional "titaina"

Crispy prawn wrapped in potato strands

Cod fritter with black garlic "allioli"

DESSERTS

Brownie with hazelnut sauce

Seasonal fruit ragout

Assortment of macarons

Assortment of our traditional "turrones" (Spanish nougats)

CELLAR

Mineral waters, soft drinks and beers.
White wine Godello Miñaxoia
Red wine Nodus Bobal D.O. Utiel Requena
Glass of cava Nodus Plata. D.O. Cava
Coffees and infusions.

55€

VAT included. Minimum 10 people.

Condiciones / Condicions / Conditions

ES

Menú de grupos disponibles del 01 al 22 de diciembre.
Menú de Navidad disponible a medio día
el 25 de diciembre.
Menú de nochevieja disponible por la noche
el 31 de diciembre.
Será necesario reservar y hacernos saber los
platos principales con 15 días de antelación
así como posibles alergias.
Mail: comercial@espolinrestaurante.com
Tlf: 686 863 431
Será necesaria dejar pagada una reserva del
50% del total.

CAT

Menú de grups disponibles del 01 al
22 de desembre.
Menú de Nadal disponible a mig dia el
25 de desembre.
Menú de nit de cap d'any disponible a la
nit el 31 de desembre.
Serà necessari reservar i fer-nos saber els
plats principals amb 15 dies d'antelació així
com possibles al·lèrgies.
Mail: comercial@espolinrestaurante.com
Tlf: 686 863 431
Serà necessària deixar pagada una reserva del
50% del total.

ENG

Group menu available from
December 1st to 22nd.
Christmas menu available at noon on
December 25th.
New Year's Eve menu available in the evening
on December 31st.
Reservations are required and we'll need
you to inform the choice of main courses 15 days in
advance, as well as any allergies
Email: comercial@espolinrestaurante.com
Phone: 686 863 431
A 50% deposit is required.

Catalonia Excelsior
Excelsior@cataloniahotels.com
Tel. +34 96 351 46 12
cataloniahotels.com