

EBOCA RESTAURANTS

Christmas Menu

Renaissance Barcelona Fira Hotel

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CHRISTMAS EVE MENU

December 24th

APPETIZERS

Bluefin tuna ceviche with ajoblanco
Toasted brioche with smoked butter, anchovies and basil
Ceps and caramelized onion croquette
Foie gras royal with goat cheese gelée and fig compote

STARTER

Red shrimp carpaccio, shrimp roe emulsion, grapefruit and crispy shrimp

MAIN COURSE

Fake sea bass cannelloni, sweet potato, Swiss chard,
squid ink pilpil and shrimp tartare

OR

Charcoal-grilled beef tenderloin, potato mille-feuille with mushroom duxelles,
Périgord sauce and artichoke chips

DESSERT

Gianduia chocolate temptation and hazelnut praline with cocoa sauce
Nougat and wafer rolls

WINE SELECTION

Mineral water
White wine La Locomotora, D.O. Rueda
Red wine Viña Pomal Selección 500, D.O.Ca. Rioja
Cava Codorniu Non Plus Ultra Brut Reserva
Coffee or tea

€81

VAT Included.

CHRISTMAS MENU

December 25th

APPETIZERS

Acorn-fed Iberian ham and crystal bread with tomato

Lobster tartare brioche

Seasonal mushroom croquettes

Scallop, mussel and cockle shell with pickled gel

STARTER

Escudella with galets and “carn d’olla” with vegetables

MAIN COURSE

Roast turkey and prunes, raisins, pine nuts and reduced Muscat wine sauce

DESSERT

Chocolate Yule log with strawberries and caramelized pistachios

Nougat and wafer rolls

WINE SELECTION

Mineral water

White wine El Perro Verde, D.O. Rueda

Red wine Finca Villacreces Pruno, D.O. Ribera del Duero

Cava Codorniu Non Plus Ultra Brut Reserva

Coffee or tea

€81

VAT INCLUDED

SAN ESTEBAN MENU

December 26th

APPETIZERS

Acorn-fed Iberian ham and tomato on toast
Roasted chicken croquette with a shrimp garnish
Tartlet with salmon tartare, avocado and wakame

STARTER

Octopus carpaccio, garlic shrimp, la Vera paprika
mayonnaise and yuzu vinaigrette

OR

Traditional cannelloni with Tou dels Til·lers béchamel,
foie gras sauce and porto

MAIN COURSE

Confit rack of lamb, parsnip tatin, mushrooms and mint-infused jus

OR

Monkfish suquet with baby langoustines, variegated scallops
and creamy Ratte potatoes

DESSERT

Jijona nougat semifreddo, moist sponge chocolate cake,
cinnamon crumble and creamy coffee sauce
Nougat and wafer rolls

WINE SELECTION

Mineral water

White wine La Locomotora, D.O. Rueda

Red wine Viña Pomal Selección 500, D.O.Ca. Rioja

Cava Codorniu Non Plus Ultra Brut Reserva

Coffee or tea

€81

VAT Included.

NEW YEAR'S EVE MENU

December 31st

APPETIZERS

Foie gras ravioli, quail egg and spiced quinoa
Iberian pork cheek croquette
Blini with sea urchin and caviar
Shrimp bread with shrimp head mayonnaise

STARTER

Lobster salad, dough sablé, cherry tomato jam and microgreens

MAIN COURSE

Turbot with shrimp brandade and celeriac mousse

OR

Segovia piglet terrine with artichokes, apple with honey
and rosemary juice

DESSERT

Baileys mousse, creamy coffee center, white chocolate
and pistachio brownie
Nougat and wafer rolls

Lucky grapes

WINE SELECTION

Mineral water

White wine Terraprima Blanc Can Ràfols dels Caus, D.O. Penedès

Red wine Viña Izadi Crianza, D.O. Ca. Rioja

Cava Codorniu Non Plus Ultra Brut Reserva

Coffee or tea

€139

VAT Included.

NEW YEAR'S MENU

January 1st

APPETIZERS

Acorn-fed Iberian ham and tomato on toast

Cod fritters with chipotle aioli

Corn toast with tuna tataki

STARTER

Roast beef, vitello tonnato, citrus fruits, pickles and mustard greens

OR

Panciotti stuffed with scallops and shrimp, American sauce
and Alfredo velouté

MAIN COURSE

Hake fillet, cauliflower, salicornia and mussel bisque

OR

Rossini Tournedos with Robuchon mashed potatoes,
Bordelaise sauce and glazed Borettane onions

DESSERT

Caramelized pear strudel, salted caramel cream
and cinnamon ice cream

Nougat and wafer rolls

WINE SELECTION

Mineral water

White wine La Locomotora, D.O. Rueda

Red wine Viña Pomal Selección 500, D.O.Ca. Rioja

Cava Codorniu Non Plus Ultra Brut Reserva

Coffee or tea

€81

VAT Included.

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