



Christmas Menus

ENJOY END-OF-YEAR CELEBRATIONS
WITH EBOCA RESTAURANTS
HOTEL CATALONIA PLAZA



Simultáneo



RESTAURANT

Christmas



APPETIZER

Acorn-fed ham
Bread with tomato
Fresh prawns gilda, clams, peppers and cod snout
Sour cream blinis, home-marinated salmon and caviar

MAIN COURSES

Escudella with galets

Carn d'Olla

Turkey with plums
or
Turbot in crayfish suquet

DESSERTS

Our San Silvestre log
Nougat, wafers and petit fours

CELLAR

White wine Legaris - D.O. Rueda
Red wine Ànec Mut - D.O. Penedès
Cava Raimat Brut Nature - D.O. Cava
Mineral water
Coffees and infusions

65 IVA INCLUDED

filigrana

RESTAURANT

eboca
RESTAURANTS

Mr. Stephen's Bar



APPETIZER

Acorn-fed ham
Bread with tomato
Fresh prawns gilda, clams, peppers and cod snout
Sour cream blinis, home-marinated salmon and caviar

MAIN COURSES

"Rostit" cannelloni with truffle béchamel sauce and Pedro Ximénez reduction

Kid shoulder cooked at a low temperature and finished in a charcoal oven

or

Monkfish casserole "l'all cremat"

DESSERTS

Our San Silvestre log
Nougat, wafers and petit fours

CELLAR

White wine Legaris - D.O. Rueda
Red wine Ànec Mut - D.O. Penedès
Cava Raimat Brut Nature - D.O. Cava
Mineral water
Coffees and infusions

65 IVA INCLUDED

filigrana

RESTAURANT

eboca
RESTAURANTS

Two Years



APPETIZER

Parc Agrari courgette cannelloni stuffed with tuna from l'Ametlla

Mini pan bao of "sautéed" oxtail

Ratte potato with king crab

STARTER

L'Ametlla tuna bull at pil-pil with tomato and Iberian pickled sauce

MAIN COURSES

Wild sea bass with creamy pumpkin, orange and young garlic

Grilled beef sirloin steak with truffle, boletus and parmentier

DESSERTS

Coconut namelaka, pineapple sorbet and rum raisins

Nougat, wafers and petit fours

CELLAR

White wine Legaris - D.O. Rueda

Red wine Ànec Mut - D.O. Penedès

Cava Raimat Brut Nature - D.O. Cava

Mineral water

Coffees and infusions

LUCKY GRAPES AND COTILLION

160 IVA INCLUDED



BOOKING CONDITIONS

Christmas and St. Stephen's Day meals will take place during the restaurant's normal opening hours from 1 p.m. to 3.30 p.m..

The New Year's Eve dinner will be held at the time assigned by the restaurant.

BOOKING CONFIRMATION

Send request with contact details and number of persons to the following e-mail address ***plaza.restaurantes@cataloniahotels.com***.

From the moment of confirmation you have 24 hours to make the advance payment by bank transfer to the following account:

BANCO SANTANDER

IBAN: ES76 0075 0002 2106 0475 3051

SWIFT: BSCHESMM

Please send us a copy of the bank transfer for verification, otherwise your booking will be automatically cancelled after the established time.

Once the payment has been made, no changes or refunds are allowed, with no exceptions.

Catalonia Barcelona Plaza. Pl. Espanya 6-8. Tel: 93.426.26.00. plaza.restaurantes@cataloniahotels.com



Simultáneo

filigrana 

RESTAURANT