



Christmas Menus

ENJOY THE 2023/24 HOLIDAYS
WITH EBOCA RESTAURANTS
HOTEL CATALONIA RAMBLAS 4* S

Christmas Eve Dinner



APPETIZERS TO SHARE

Iberian ham D.O. Guijuelo with Folgueroles coca bread
Low-temperature prawn with tartar sauce
Foie-gras nougat with fig jam
“Carn d’olla” (meat stew) croquette
Marinated salmon tartar with mango and pickles

MAIN COURSE TO CHOOSE

Monkfish medallions with scallops and prawn tails in
a light seafood sauce
Beef sirloin with Pedro Ximénez sauce with
sweet and sour crudités bouquet

CREATIVE PASTRIES

by Claudio Ilundayn

Nougats

CELLAR

Mineral Waters
White wine Raimat Castell Eco D.O. Costers del Segre
Chardonnay
Red wine Raimat Vol d’Ànima D.O. Costers del Segre
Cabernet Sauvignon, Syrah, Tempranillo
Cava Codorníu Ars Collecta Blanc de Blancs
Coffees and Infusions

80€
VAT INCLUDED

Restaurant

Pelai

 **eboca**
RESTAURANTS

Christmas



APPETIZERS TO SHARE

Iberian ham D.O. Guijuelo with Folgueroles coca bread
Low-temperature prawn with tartar sauce
Monkfish and prawn croquette
Marinated salmon tartar with mango and pickles

STARTER

"Escudella with galets" (catalan stew with typical Christmas pasta) and "carn d'olla" (meat stew) with vegetables

MAIN COURSE

Catalan-style stewed capon

CREATIVE PASTRIES

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Nougats

CELLAR

Mineral Waters

White wine Raimat Castell Eco D.O. *Costers del Segre*
Chardonnay

Red wine Raimat Vol d'Ànima D.O. *Costers del Segre*
Cabernet Sauvignon, Syrah & Tempranillo

Cava Codorníu Ars Collecta Blanc de Blancs

Coffees and Infusions

80€

VAT INCLUDED

Restaurant

Pelai

 **eboca**
RESTAURANTS

San Esteban day 26th of December



APPETIZERS TO SHARE

Iberian ham D.O. Guijuelo with Folgueroles coca bread
Low-temperature prawn with tartar sauce
"Carn d'olla" (meat stew) croquette
Marinated salmon tartar with mango and pickles

STARTER

Lamb's lettuce salad with quince, nuts,
and 'Flor de Neu' cheese from the Catalan Pyrenees

STARTER TO CHOOSE

Duck cannelloni with foie-gras, truffled béchamel,
and Parmesan crystals

Monkfish medallions with scallops and prawn tails in
a light seafood sauce

CREATIVE PASTRIES

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Nougats

CELLAR

Mineral Waters

White wine Raimat Castell Eco D.O. Costers del Segre
Chardonnay

Red wine Raimat Vol d'Ànima D.O. Costers del Segre
Cabernet Sauvignon, Syrah & Tempranillo

Cava Codorníu Ars Collecta Blanc de Blancs

Coffees and Infusions

80€
VAT INCLUDED

Restaurant

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 **eboca**
RESTAURANTS

New Year's Eve



APPETIZERS TO SHARE

Iberian Ham D.O. Guijuelo with Folgueroles coca bread
Low-temperature prawn with tartar sauce
Foie gras nougat with fig jam
"Carn d'olla" (meat stew) croquette
Dice of marinated salmon with mango and pickles

STARTER

Avocado and crab tartare with caviaroli and lime textures

STARTER

TO CHOOSE

Aged Navarra beef tenderloin with Malvasia sauce, rosemary sweet potato parmentier, and seasonal mushrooms

Yellow grouper with a medley of vegetables

CREATIVE PASTRIES

by Claudio Ilundayn

Nougats

CELLAR

Mineral Water

White wine Raventós de Alella Pansa Blanca *D.O. Alella Pansa Blanca*

Red wine Viña Pomal *D.O. Ca Rioja Tempranillo*

Cava Codorníu Ars Collecta Blanc de Blancs

Coffees and Infusions

LUCKY GRAPES

135€

VAT INCLUDED

Restaurant

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RESTAURANTS



APPETIZERS TO SHARE

Iberian Ham D.O. Guijuelo with Folgueroles coca bread
Low-temperature prawn with tartar sauce
"Carn d'olla" (meat stew) croquette
Marinated salmon tartar with mango and pickles

STARTER

Lamb's lettuce salad with quince, nuts,
and 'Flor de Neu' cheese from the Catalan Pyrenees

STARTER TO CHOOSE

Monkfish medallions with scallops and prawn tails in a
light seafood sauce
Beef sirloin with Pedro Ximénez sauce with sweet and
sour crudités bouquet

CREATIVE PASTRIES

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Nougats

CELLAR

Mineral water
White wine Raimat Castell Eco D.O. Costers del Segre
Chardonnay
Red wine Raimat Vol d'Ànima D.O. Costers del Segre
Cabernet Sauvignon, Syrah & Tempranillo
Cava Codorníu Ars Collecta Blanc de Blancs
Coffees and Infusions

80€
VAT INCLUDED

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 **eboca**
RESTAURANTS



RESTAURANTE PELAI

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