



Christmas Menus

NOBU HOTEL
BARCELONA





Unique Celebrations at Nobu

From a private dinner on the 23rd floor to a full office party, your team deserves the best. That's why at Nobu Barcelona we've crafted special festive menus to elevate your celebrations to new heights.

And to top it all off, forget the car and take the elevator straight to your room, with a special rate designed to make your experience seamless, relaxing, and worry-free.

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Family Style Menu

FAMILY STYLE A

Salmon Tataki with Basil Miso
Scallop Ceviche with Passion Fruit
Selection of Makis and Nigiris
Mediterranean Sea Bass with Shiso Sauce
Iberian Pork Cheek, Coconut Purée and Sichuan Pepper
Chocolate and Cherry Cake

FAMILY STYLE B

Chutoro with Black Sesame and Jalapeño Sauce
Spinach Salad with Prawns
Selection of Makis and Nigiris
Red Snapper with Golden Raisin Sauce and Jalapeño
Emulsion
Lamb Chops with Mole Poblano and Miso
Exotic Pavlova

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Canape Menu

CANAPE A

Toro Jalapeño Dressing with Kefir Lime
Salmón Karashi Su-Miso
Assorted Sushi Premium
Wagyu Tacos Miso Anticucho
Tuna Skewers with Yakiniku Sauce
Chicken Wings Mole Miso
Rock Shrimp Tempura Yuzu Kosho Alioli
Christmas Petit Fours

CANAPE B

Seabass and Raspberry Tiradito
Salmon Tacos with Miso and Pomegranate
Selection of Makis and Nigiris
Chilean Seabass Skewers with Yuzu and Honey Aioli
Pork Belly Taco with Miso Caramel
Scallop in Shell with Cauliflower Foam
Duck Magret with Blueberry Miso
Christmas Sweets

CANAPE KOZARA

Cod Croquettes
Chicken Tacos with Mole Poblano and Miso
Red Tuna Tartare with Almadraba and Crystal Bread
Goat's Cheese Truffles with Honey
Mini Lobster Roll
Grilled Octopus Skewers
Mini Wagyu Burgers
Christmas Sweets



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Individual Mediterranean Plating

Foie Mi-Cuit with Caramelised Goat's Cheese, Raspberry Gel and Red Berries

Red Tuna Tartare

Sea Bass Puff Pastry with Red Wine and Truffle Sauce

Beef Tenderloin with Pedro Ximénez Sauce

Christmas Sweets

*Menu available at Sakura Room and Kozara Restaurant

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Wine Selection

TASTE OF CATALUNYA

Sparkling: Parxet Cuvée 21
Cava (Xarel·lo, Macabeu, Parellada)

White: Abadal Alba
Pla de Bages (Picapoll, Sauvignon Blanc, Macabeu,
Chardonnay)

Red: Abadal Franc
Pla de Bages (Cabernet Franc, Ullde Llebre, Sumoll)

SPANISH CLASSICS SELECTION

Sparkling: Raventós i Blanc de la Finca
Conca del Riu Anoia (Macabeu, Xarel·lo, Parellada)

White: Pazo Señorans
Rías Baixas (Albariño)

Red: Pujanza Finca Valdepoleo
Rioja (Tempranillo)

FRENCH PREMIUM SELECTION

Sparkling: Louis Roederer Collection 245
Champagne (Chardonnay, Pinot Noir, Meunier)

White: Chablis William Fevre
Burgundy (Chardonnay)

Red: Côte de Nuis Louis Latour 2021
Burgundy (Pinot Noir)

Sake Tasting

CLASSIC EXPERIENCE

Junmai-shu
Dry, Earthy, Rice

Junmai Ginjo 71
Dynamic, Light, Acidic

Black Label "The Original"
Creamy, Peach, Banana

DAIGINJO EXPERIENCE

Junmai Daiginjo "The Sake"
Cherry Blossom, Rose, Fragrant

Junmai Daiginjo TK40
Tropical, Floral, Sweet

Daiginjo YK35
Lychee, Banana Peel, Marzipan

PREMIUM EXPERIENCE

Ongakushu 10 Years Old
Smooth, Nutty, Spicy

Ginjo Nigori
Coconut, Yogurt, Sweet & Sour

Daiginjo YK35 Enshinbunri
Savory, Melon, Umami

Conditions

Groups from 11 guests

Table centrepieces included in the price

Printed menus included in the price

Coloured lighting and décor included (applicable to Sakura Room)

Microphone included in the price

Prices are per person

10% VAT not included

Special room rates available

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Contact

For more information and bookings, please contact:

inquiries-barcelona@nobuhotels.com

+34 936 428 828

NOBU HOTEL BARCELONA

Avinguda de Roma, 2-4

08014 Barcelona

barcelona.nobuhotels.com

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