



NOBU HOTEL

BARCELONA

Christmas Menus

Celebrations Nobu-Style

This year, take your company dinner to the next level. From a private dining experience on the 23rd floor to a celebration for the entire office, the year's achievements deserve to be toasted above the city. At Nobu Barcelona, we have crafted signature Nobu dining experiences in an unforgettable setting.

And to end the evening on the perfect note, leave the car behind and head straight up to your room. Enjoy a special accommodation rate and finish the night in complete comfort.

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Catalan Festive Menu I

To share

Catalan-Style Seafood Salad
Foie Escalope with Truffled Poached Egg and Seasonal Mushrooms
Assorted Croquettes

Main course (choice of)

Farmed Chicken Canelon Traditional Catalan-Style
Beef Tenderloin with Potato Cake and Seasonal Garnish

Honey and Mató
Traditional Nougats and Wafers

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A glass of red wine with raspberries and ice, and a plate of food.

Catalan Festive Menu II

To share

Foie Escalope with Truffled Poached Egg and Seasonal Mushrooms
Selection of the Chef's Homemade Croquettes

Starter (individual)

Shredded Salt Cod Salad with Pomegranate and Extra Virgin Olive Oil Dressing

Main course (choice of)

Farmed Chicken Canelon Traditional Catalan-Style
Beef Tenderloin with Potato Cake and Seasonal Garnish

Turron Mousse
Ratafia Sorbet
Traditional Nougats and Wafers

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Nobu Festive Menu

Chutoro with Black Sesame & Jalapeño Sauce

Spinach Salad Dry Miso

Assorted Sushi

Red Snapper with Raisin Salsa

Wagyu Short Rib with Mole Miso

Exotic Pavlova

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Christmas Canapés

Hake Tartlets with Hollandaise Sauce

Goat Cheese Truffles with Honey & Sesame

Mini Lobster Roll

Pulled Pork Sandwich

Boletus and Black Truffle Croquettes

Bluefin Tuna Tartare with Kimchi Sauce

Stuffed Cherry Tomatoes with Tuna Belly

Octopus Skewers with Garlic Mayonnaise

Chistorra Puff Pastry and Black Sesame

Fried Baby Squid with Leomgrass Mayonnaise

Christmas Petit Fours and Traditional Nougats and Wafers



Wine Packages

Add a welcome cocktail

All packages include water, soft drinks, beer, coffee, and tea

LOCAL TASTE OF CATALUNYA

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

White: L'Ànec Mut
Penedès (Xarel·lo)

Red: El Pispà
Montsant (Garnacha, Cariñena)

*Upgrade to champagne

SPANISH CLASSICS SELECTION

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

White: Albariño de Fefiñanes
Rías Baixas (Albariño)

Red: Muga Crianza
Rioja (Tempranillo Blend)

*Upgrade to champagne

FRENCH PREMIUM COLLECTION

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)

Open Bar

EXTRAS
Beer
Wine
Beer & Wine

ENTRY LEVEL

Whiskey: Dewar's Japanese Smooth
Gin: Bombay Sapphire
Vodka: Ketel One
Tequila: Cazadores Silver
Rum: Bacardi Blanco

DELUXE

Whiskey: Dewar's 12
Gin: Tanqueray 10
Vodka: Grey Goose
Tequila: Patron Silver
Rum: Bacardi 8
Aperitifs, liquours and soft drinks

PREMIUM

Whiskey: Glenfiddich 12
Japanese Whiskey: Nikka Days
Gin: Bombay Sapphire Premium Cru
Japanese Gin: Roku Gin
Vodka: Belvedere
Tequila: Patron Reposado
Rum: Santa Teresa 1796
Cognac: Hennessy VSOP
Aperitifs, liquours and soft drinks

*Minimum 12 guests.

**Open bar packages are only available after the cocktail reception and/or lunch/dinner service.

Sake Tasting

*Subject to availability.
Recommended for small groups of up to 20 guests.

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 of 11 guests or more
Menus included in the price
Microphone system included in the price
Prices are per person
VAT 10% not included
Special rooms rates available (please contact the Sales team)

- Extras available upon request (rates available):
- Table centerpieces
 - Colored lighting and room décor

Available menus depending on the venue:

	Catalan I & II	Nobu Festive	Canapé
Sakura and Kaze	Lunch / Dinner	Lunch / Dinner	Lunch / Dinner
Nobu Restaurant Main Dining Room	Lunch	Lunch	Lunch
Nobu Restaurant Private Dining Room	Lunch	Lunch / Dinner	Lunch
Nobu Suite	Lunch / Dinner	Lunch / Dinner	Lunch / Dinner

Contact

For more information and reservations, please contact:

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