

EBOCA RESTAURANTS

Christmas Menu

Catalonia Molina Lario

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CHRISTMAS MENU 1

APPETIZERS

Creamy Iberianham croquette with a fresh mint emulsion

Free-range chicken gyoza with toasted almond praliné and a hint of star anise

Winter garden samosa with a creamy Granny Smith apple purée

STARTER

Confited cod on a bed of baby greens with a sugarcane honey and orange vinaigrette, fresh pomegranate, and pickled pearl onions

MAIN COURSE TO CHOOSE

Baked sea bream fillet with truffled cauliflower purée, sautéed fennel, and dill oil

or

Roasted pork tenderloin with sweet potato parmentier, a mock dried fruit and nut ratatouille, and a red Port wine reduction

DESSERTS

Cheesecake with tangy forest berries, cinnamon crumble, and nougat

Glass of cava

Christmas mignardises

CELLAR

Mineral water, soft drinks, and beer

La Charla D.O. Rueda - Verdejo

Legaris D.O. Ribera del Duero- Tempranillo Roble

Coffee and herbal teas

56€

VAT included

CHRISTMAS MENU 2

APPETIZERS

Creamy Iberianham croquette with a fresh mint emulsion

Free-range chicken gyoza with toasted almond praliné and a hint of star anise

Winter garden samosa with a creamy Granny Smith apple purée

STARTER

Duck confit timbale with baby greens, sun dried tomatoes, and a red berry vinaigrette
with roasted chestnuts

MAIN COURSE TO CHOOSE

Roasted corvina with a smooth celeriac cream, smoked cherry tomatoes, and chopped
toasted hazelnuts

or

Iberian pork 'presa' with caramelized red onion, confited boletus mushrooms, and a thyme
and honey glaze

DESSERTS

Jijona nougat mousse with a chilled vanilla and orange soup

Glass of cava

Christmas mignardises

CELLAR

Mineral water, soft drinks, and beer

La Charla D.O. Rueda - Verdejo

Legaris D.O. Ribera del Duero- Tempranillo Roble

Coffee and herbal teas

58€

VAT included

CHRISTMAS MENU 3

APPETIZERS

Creamy Iberian ham croquette with a fresh mint emulsion

Crispy King prawn with a citrus emulsión

Iberian savarín brioche with tartufata sauce

STARTER

Foie mi-cuit, goat cheese, and Axarquía mango chutney with a pansy flower
and carasatu bread

MAIN COURSES

John Dory on a creamy boletus bed with chestnuts and a white truffle cream sauce

and

Truffled poulard cannelloni with its own béchamel and candied pistachios

DESSERTS

Traditional tiramisu with mascarpone, creamy cacao, and coffee.

Glass of cava

Christmas mignardises

CELLAR

Mineral water, soft drinks, and beer

La Charla D.O. Rueda - Verdejo

Legaris D.O. Ribera del Duero- Tempranillo Roble

Coffee and herbal teas

65€

VAT included

CONDITIONS FOR PRIVATE ROOMS

GENERALS

- The service will begin at the contracted time with a maximum delay of 30 minutes.
- The final number of guests, menu and main course selections, allergies, and dietary intolerances must be communicated 10 days prior to the event date.
- Lunch: maximum until 7:00 PM // Dinner: maximum until 2:00 AM (Subject to the hiring of post-service drinks)

PAYMENT POLICY

- **First payment:** 30% of the total amount to confirm the event and reserve the venue.
- **Second payment:** 7 days prior to the event date for the remaining 70% of the total.

CANCELLATION POLICY

- In the event of a total cancellation and/or date change, any prepayments made will be non-refundable.
- Reductions in the number of guests will be accepted up to 7 days prior to the event date.

RESTAURANT CONDITIONS

GENERALS

- Your booking will not be finalised or considered confirmed until the first payment, amounting to 50% of the agreed menu price, has been made. For this payment to be considered made, you must send a copy of the payment receipt to our email address: reservas@restaurantematiz.com

PAYMENT POLICY

- **First payment:** This will be 50% of the total agreed menu price. It must be paid by bank transfer or via a payment link.
- **Second payment:** The remaining amount is to be paid on the day of the booking at the restaurant, at the end of the meal, by card or in cash.

CANCELLATION POLICY

- **Full cancellation:** In the event of cancellation less than 7 days before the event takes place, payments made will not be refunded, regardless of the reason for the cancellation.
- **Partial cancellation:** In the event of a change in the number of attendees, you must notify us by email at reservas@restaurantematiz.com no later than 48 hours before the event takes place. The request will be assessed by the restaurant, which will be as flexible as possible.

Catalonia Molina Lario
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