

The background of the page is a light gray color with several thin, dark gray, wavy lines that flow across the page from top to bottom, creating a sense of movement and organic form.

NOBU HOTEL
BARCELONA

IN ROOM DINING MENU

We are delighted to offer you a Nobu dining experience directly from our restaurant.

Please call the speed dial on your telephone to place your order. If you have any allergies or special dietary requirements, please inform us upon placing your order.

BREAKFAST

Served from 7am to 10am

BREAKFAST CLASSICS

Smashed Avocado on Sourdough Toast 19
- add two poached eggs +6

Pan con Tomate with Iberian Ham 29
sourdough bread and iberian ham

Eggs "Cooked your Way" with Bacon or Butifarra 17
onion, mushroom, peppers, tomato and cheese

NOBU'S FAVOURITES

Scrambled Egg Donburi 22
salmon, steamed rice, nori, sesame, soy and salmon eggs

Shiro Tamago 16
egg white omelette, spinach, feta, extra virgin olive oil and dry miso

HEALTHY AND FRUITY

Chia Pudding 9
mango gel, chia mix, mango diced and coconut chips

Buckwheat Bircher Muesli 9
oatmeal and buckwheat porridge, dried fruits, nuts and soy milk

SIDES

<i>Avocado</i>	8
<i>Butifarra (6pcs)</i>	11
<i>Toasted Bread (4pcs)</i>	7
<i>Bacon Rashers (4pcs)</i>	11
<i>Pastry Basket</i>	19
<i>Sliced Seasonal Fruit</i>	17

JUICES

<i>Orange, Pineapple</i>	5
--------------------------	---

COFFEE & TEA

<i>Filter Coffee</i>	5
<i>Decaffeinated Coffee</i>	5
<i>Espresso</i>	5
<i>Cappuccino</i>	6
<i>Café Latte</i>	6
<i>English Breakfast Tea</i>	5
<i>Earl Grey Tea</i>	5
<i>Green Tea</i>	5
<i>Chamomile Tea</i>	5
<i>Mint Splash Tea</i>	5

SERVED WITH HOT OR COLD

Regular Milk

Slice of Lemon

Lacto Free Milk

Fresh Mint Leaves

Soy Milk

Honey

ALL DAY MENU

Served from 10am to 7am

SHUKO

Edamame	12
Shishito Peppers	17
Chicken Wings (4pcs)	22
Black Cod Croquettes (4pcs)	17

NOBU COLD DISHES

Field Green Salad	20
Baby Spinach Salad with Dry Miso	29
Smashed Avocado on Sourdough Toast - add two poached eggs +6	19
Pan con Tomate with Iberian Ham sourdough bread, Iberian ham	29

SIDES

French Fries	11
Rice	9
Miso Soup	8

DONBURI RICE BOWLS

(Choice of Sauce: Teriyaki / Anticucho)

Grilled Salmon Donburi	29
Roasted Chicken Donburi	34
Grilled Beef Tenderloin Donburi	46
Roasted Seasonal Vegetable Donburi	27

BURGER

Chicken Burger & Fries tomato, Boston lettuce, crispy onion, breaded chicken thigh, brioche bun and burger sauce	34
Nobu Wagyu Burger & Fries shiitake slice, crispy onion, beef patties, brioche bun, burger sauce and cornichons	44

DESSERTS

Nobu Cheesecake	19
Ice Cream and Sorbet Selection strawberry, mango, belgian chocolate, vanilla and cookies	17

SUSHI MENU

Served from 7pm to 11:30pm

NIGIRI & SASHIMI

(price per piece)

Tuna*	9	Salmon Egg*	9
Toro*	12	Smelt Egg	7
O-Toro*	15	Scallop*	9
Yellowtail*	9	Freshwater Eel	12
Salmon*	7	Tamago	8

SUSHI MAKI

(price per piece)

	Cut
Tuna*	19
Spicy Tuna*	20
Tuna & Asparagus*	20
Salmon*	19
Toro & Scallion*	20
Yellowtail & Scallion*	19
Yellowtail & Jalapeño*	18
Salmon & Avocado*	20
Scallop & Smelt Egg*	20
Eel & Cucumber	20
California	22
Shrimp Tempura	21

DESSERTS



Nobu Cheesecake	19
Ice Cream and Sorbet Selection strawberry, mango, belgian chocolate, vanilla and cookies	17
Sliced Seasonal Fruit	17

DRINKS



SPARKLING WINE & CHAMPAGNE

		
<i>Torelló Brut 2017</i> <i>Penedès, Spain</i>	08	45
<i>Recaredo Subtil Brut Nature 2018</i> <i>Penedès, Spain</i>		75
<i>Bollinger Special Cuveé</i> <i>Champagne, France</i>		150
<i>Louis Roederer Collection 244</i> <i>Reims, France</i>		158
<i>Taittinger Prestige Rosé</i> <i>Reims, France</i>	26	128
<i>Bollinger Rosé</i> <i>Champagne, France</i>		186
<i>Cristal 2015</i> <i>Champagne, France</i>		629



WHITE WINE

		
<i>Edetaria Via Edetana Blanco 2022</i> <i>Terra Alta, Spain (Garnatxa)</i>	9	36
<i>DO Ferreira Albariño 2022</i> <i>Rías Baixas, Spain (Albariño)</i>	10	52
<i>Pardas Rupestris 2022</i> <i>Penedès, Spain (Xarel-lo, Macabeo, Malvasia de Sitges)</i>		42
<i>Gutián Godello 2022</i> <i>Valdeorras, Spain (Godello)</i>		46
<i>Chablis Domaine Billaud-Simon 2021</i> <i>Burgundy, France (Chardonnay)</i>		70
<i>Sancerre La Moussiere A. Mellot 2022</i> <i>Loire, France (Sauvignon Blanc)</i>	16	92
<i>Kumeu River Estate Chardonnay 2022</i> <i>Auckland, New Zealand (Chardonnay)</i>		97

RED WINE

		
<i>La Rioja Alta SA Viña Alberdi Crianza 2018</i> <i>Rioja, Spain (Tempranillo blend)</i>	11	57
<i>Celler Abadal, Abadal 3.9 2019</i> <i>Pla de Bages, Espagne (Cabernet Sauvignon, Syrah)</i>	13	60
<i>Pago de Carrovejas 2020</i> <i>Ribera del Duero, Spain (Tempranillo)</i>		75
<i>Tenuta San Guido Le Difese 2021</i> <i>Tuscany, Italy (Sangiovese)</i>		88
<i>Matsuhisa Pinot Noir 2021</i> <i>Sonoma Coast, USA (Pinot Noir)</i>	17	95
<i>Tenuta di Trinoro Le Cupole 2021</i> <i>Tuscany, Italy (Merlot, Cabernet Franc, Cabernet Sauvignon)</i>		106
<i>R Lopez de Heredia Viña Tondonia Reserva 2010</i> <i>Rioja Alta, Spain (Tempranillo, Graciano, Garnacha)</i>		115
<i>Vosne-Romanée Domaine Georges Noéllat 2021</i> <i>Burgundy, France (Pinot Noir)</i>		190

ROSE WINE

		
<i>Can Rafouls del Caus Gran Caus 2022</i> <i>Penedès, Spain (Merlot)</i>	7	53
<i>Whispering Angel 2022</i> <i>Provence, France (Grenache, Syrah, Rolle')</i>	12	70

SAKES

<i>Junmai Daiginjo Yurara, 500ml</i>	110
<i>Ginjo Nigori "Unfiltered", 500 ml</i>	40

JUICES

<i>Orange, Pineapple</i>	5
--------------------------	---

COFFEE & TEA

<i>Filter Coffee</i>	5	<i>English Breakfast Tea</i>	5
<i>Decaffeinated Coffee</i>	5	<i>Green Tea</i>	5
<i>Espresso</i>	5	<i>Earl Grey Tea</i>	5
<i>Cappuccino</i>	6	<i>Chamomile Tea</i>	5
<i>Café Latte</i>	6	<i>Mint Splash Tea</i>	5