

NOBU HOTEL

BARCELONA

FESTIVE MENUS 2024

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Unforgettable dining, exceptional events and sky-high views – it's time to celebrate the festive season Nobu-style

FAMILY STYLE MENU A

Salmon Tataki with Basil Miso and
Caviar
Butter Lettuce Scallop and Passion
Fruit Ceviche
Assorted Sushi and Rolls
Mediterranean Seabass Shiso Salsa
Iberian Pork Cheek with Coconut
Puree and Sichuan Teriyaki
Chocolate and Cherry Cake

FAMILY STYLE MENU B

Chutoro with Black Sesame and
Jalapeño Salsa
Lobster Spinach Salad Dry Miso
Assorted Sushi and Rolls
Red Snapper with Raisin Salsa
Lamb Chops Mole Miso
Exotic Pavlova

CANAPÉ

Raspberry Seabass Tiradito
Salmon tacos Pomegranate Miso
Assorted Sushi and Rolls
Chilean Seabass, Yuzu Kosho Ali oli
and Honey Truffle Skewers
Pork Belly Caramel Miso
Baby Scallops in Shell with
Cauliflower Foam
Duck Breast Blueberry Miso
Christmas Petit Fours



BEVERAGE PACKAGE



CATALUNYA

SPARKLING
L'Ancestral de Montrubí
Penedès (Parellada)

WHITE
Abadal Alba
*Pla de Bages (Picapoll, Sauvignon
Blanc, Macabeu, Chardonnay)*

RED
Abadal Franc
*Pla de Bages (Cabernet Franc, Ull
de Llebre, Sumoll)*

RIOJA

SPARKLING
Huguet de Can Feixes
*Corpinnat (Parellada, Macabeu,
Pinot Noir)*

WHITE
Finca Allende Blanco
Rioja (Viura, Malvasía)

RED
Finca Allende Tinto
Rioja (Tempranillo)

BURGUNDY

SPARKLING
Delamotte
*Champagne (Chardonnay, Pinot Noir,
Meunier)*

WHITE
Vincent Girardin Pouilly Fuisse
Burgundy (Chardonnay)

RED
Vincent Girardin Les Maranges
Burgundy (Pinot Noir)