

NOBU HOTEL

BARCELONA

NEW YEAR'S EVE 2024

NEW YEAR'S MENU



Celebrate New Year's Eve Nobu Style with with a sumptuous tasting menu, champagne, live music and panoramic views of the city skyline

FAMILY STYLE

Santen Mori
Oyster with Passion Fruit Dressing
Tuna Sashimi with Sea Urchin
Lobster Ponzu Truffle
Carabinero Prawns Carpaccio, Caviar,
Citrus Dressing and Micromezclum
Nobu Sushi Selection
Turbot with Yuzu Menieur and Wasabi Salsa
Suckling Lamb Terrine, Ginger Teriyaki and
Shichimi Potato Cake
Matcha And Grapefruit Spiral

395€

CHILDREN

Santen Mori
Wagyu Cecina Croquettes
Chicken Wings Dry Miso
Fried Baby Corn with honey
Boloñesa Inaniwua
Wagyu Milanese with French Fries
Lava cake and Vanilla Ice Cream

175€

NEW YEAR'S MENU



VEGAN

Santen Mori
Asparagus Tartar
New style tomato
Avocado Tiradito
Field Green Salad
Assorted Vegan Sushi
Roasted Leek with White Miso
Dressing
Tofu Anticucho with Vegetables
Pickles
Matcha And Grapefruit Spiral

395€

DAIRY FREE

Santen Mori
Oyster with Passion Fruit Dressing
Tuna Sashimi with Sea Urchin
Lobster Ponzu Truffle
Carabinero Prawns Carpaccio, Citrus
Dressing and Micromezclum
Nobu Sushi Selection
Turbot Shiso Salsa
Suckling Lamb Terrine, Ginger Teriyaki
and Vegetables Pickles
Matcha And Grapefruit Spiral

395€

GLUTEN FREE

Santen Mori
Oyster with Passion Fruit Dressing
Tuna Sashimi with Sea Urchin
Lobster Ponzu Truffle
Carabinero Prawns Carpaccio, Citrus
Dressing and Micromezclum
Nobu Sushi Selection
Turbot Yuzu Menieur and Wasabi Salsa
Suckling Lamb Terrine, Ginger Teriyaki
and Vegetables Pickles
Matcha And Grapefruit Spiral

395€

