

# NAVIDAD 2018 - 2019

## MENÚ DE GRUPOS Nº1

### PRIMEROS A ELEGIR

Crema de boletus, salvia y langostinos flambeados  
Ensalada de foie micuit con peras al Marqués de Griñón

### SEGUNDOS A ELEGIR

Corvina a la plancha, crema de trigueros y arroz salvaje  
Lomo de ternera de Guadarrama D.O., patatas palito, mantequilla trufada

### POSTRE

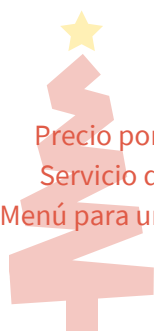
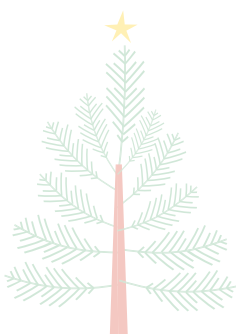
Lingote de gianduja  
Turrones y polvorones  
Café e infusiones

### BODEGA

**Espumosos:** Canals & Nubiola Vintage Brut Nature Detalles: D.O. Cava / Macabeo, Parellada, Xarel·lo

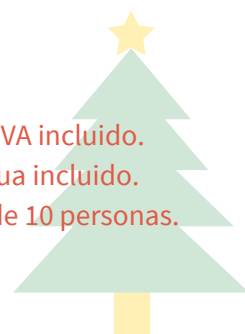
**Blancos:** René Barbier Mediterranean Detalles: D.o. Cataluña / Macabeo, Parellada, Xarel·lo

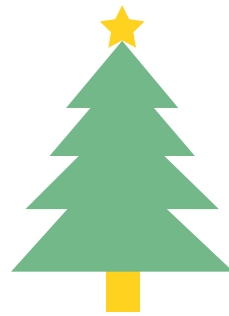
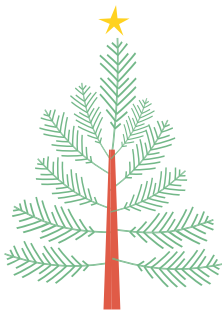
**Tintos:** Monologo Crianza Detalles:D.o.Ca. Rioja / Tempranillo



**45 €**

Precio por persona. IVA incluido.  
Servicio de pan y agua incluido.  
Menú para un mínimo de 10 personas.





# NAVIDAD 2018-2019

## MENÚ DE GRUPOS Nº2

### PRIMEROS A COMPARTIR

Tabla de tomates ecológicos  
Huevos fritos con jamón y patatas  
Surtido de croquetas gourmet: jamón ibérico, rape y gambas,  
queso brie y trufa, bogavante y setas

### SEGUNDOS A ELEGIR

Lubina a la plancha con patata revolcona y boletus  
Solomillo de ternera de Guadarrama D.O. al carbón, patatas palito,  
mantequilla trufada

### POSTRE

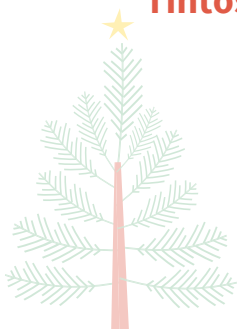
Lingote de gianduja  
Turrónes y polvorones  
Café e infusiones

### BODEGA

**Espumosos:** Canals & Nubiola Vintage Brut Nature Detalles: D.O. Cava / Macabeo, Parellada,  
Xarel·lo

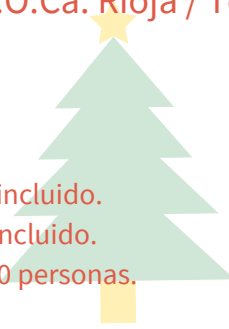
**Blancos:** Monologo Verdejo Detalles: D.O. Rueda / Verdejo

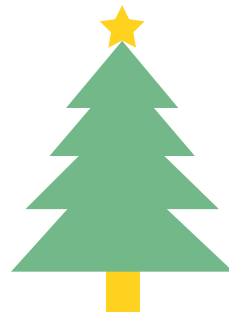
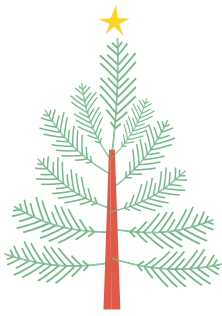
**Tintos:** Orube Crianza Detalles: D.O.Ca. Rioja / Tempranillo



**55 €**

Precio por persona. IVA incluido.  
Servicio de pan y agua incluido.  
Menú para un mínimo de 10 personas.





# NAVIDAD 2018 - 2019

## CÓCTEL GRUPOS N°3

Chupito de crema de castaña y calabaza  
Foie micuit sobre pan de avellana y compota de manzana y limón  
Ceviche de corvina con leche de tigre y maracuyá  
Tartar de atún en barquita de bambú  
Jamón ibérico de jabugo en pa amb tomaquet  
Surtido de quesos, picos crujientes y mermeladas  
Revuelto de gambas y ajos tiernos  
Croquetas de jamón  
Brocheta de solomillo ibérico  
Pan Bao con carne mechada  
Bacalao dorado  
Rollito crunchy de picantón al curry  
Daditos de piña flambeada  
Turrones y polvorones  
Mini brownie con chocolate caliente

## BODEGA

Agua mineral

Cerveza

Vino blanco RB Mediterráneo

Vino tinto Arnegui Crianza

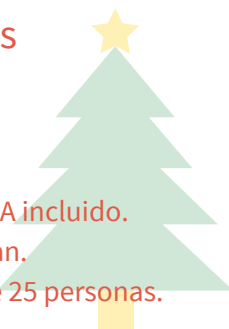
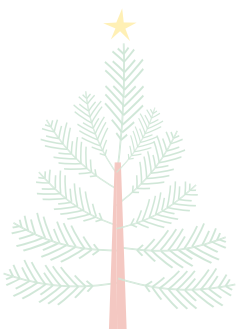
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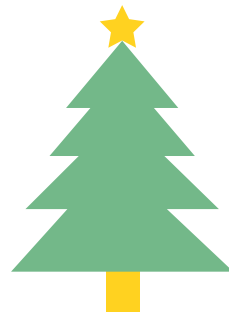
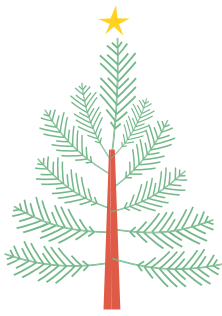
**55 €**

Precio por persona. IVA incluido.

Servicio de pan.

Menú para un mínimo de 25 personas.





# NAVIDAD 2018 - 2019

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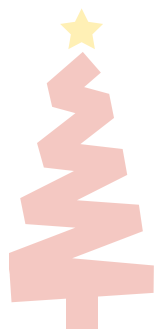
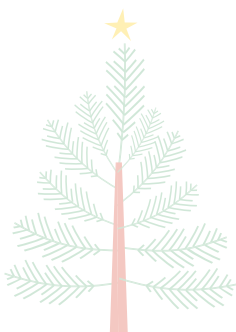
### Restaurante Bloved

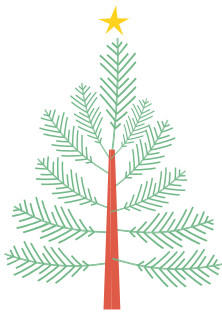
[reservas@restaurantebloved.com](mailto:reservas@restaurantebloved.com)

915 32 55 68

**BLOVED**  
LOUNGE & RESTAURANT

 **eboca**  
RESTAURANTS  
[www.ebocarestaurants.com](http://www.ebocarestaurants.com)





# CHRISTMAS 2018 - 2019

Nº1 MENU FOR GROUPS

## STARTERS TO CHOOSE

Mushroom, sage and prawns flambé creamy soup

Micuit foie with Marqués de Griñón pears

## MAIN COURSES TO CHOOSE

Grilled corvina, asparagus cream and wild rice

Beef fillet from Guadarrama D. O. with truffle butter and French fries

## DESSERT

Gianduja chocolate ingot

Nougat and butter cookies

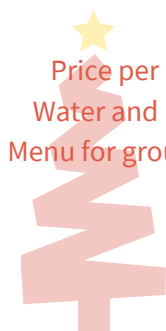
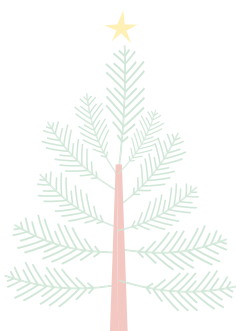
Coffee and tea

## CELLAR

**Sparkling wine:** Canals & Nubiola Vintage Brut Nature Detalles: D.O. Cava / Macabeo, Parellada, Xarel·lo

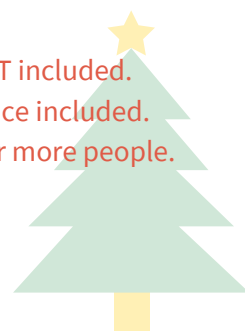
**White wine:** René Barbier Mediterranean Detalles: D.O. Cataluña / Macabeo, Parellada, Xarel·lo

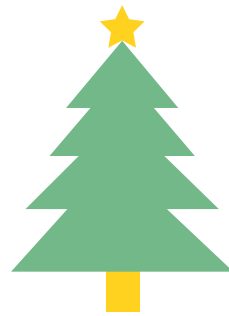
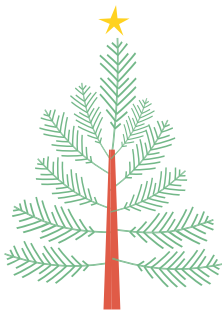
**Red wine:** Monólogo Crianza Detalles: D.O. Ca. Rioja / Tempranillo



**45 €**

Price per person. VAT included.  
Water and bread service included.  
Menu for groups of 10 or more people.





# CHRISTMAS 2018-2019

## Nº2 MENU FOR GROUPS

### STARTERS TO SHARE

Variety of ecologic tomatoes

Fried eggs with serrano ham and chips

Mixed gourmet croquettes: Iberian jam, monkfish and shrimps,  
brie cheese and truffle, lobster and mushrooms

### MAIN COURSES TO CHOOSE

Grilled sea bass with paprika mashed potatoes and mushrooms

Charcoal sirloin from Guadarrama D. O. with truffle  
butter and French fries

### DESSERT

Gianduja chocolate ingot

Nougat and butter cookies

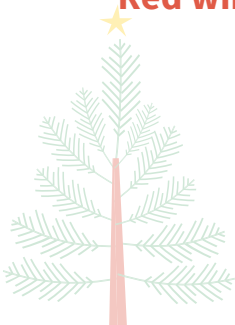
Coffee and tea

### CELLAR

**Sparkling wine:** Canals & Nubiola Vintage Brut Nature Detalles: D.O. Cava / Macabeo,  
Parellada, Xarel·lo

**White wine:** Monólogo Verdejo Detalles: D.O. Rueda / Verdejo

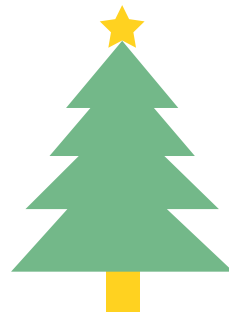
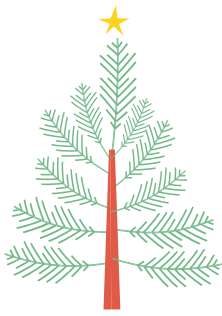
**Red wine:** Orube Crianza Detalles: D.O.Ca. Rioja / Tempranillo



**55€**

Price per person. VAT included.  
Water and bread service included.  
Menu for groups of 10 or more people.





# CHRISTMAS 2018 - 2019

## N°3 COCKTAIL FOR GROUPS

Chestnut and pumpkin creamy soup  
Micuit foie on the hazelnut bread with apple-lemon sauce  
Corvina ceviche with tiger milk and passion fruit  
Tuna tartar served on a bamboo bowl  
Iberian ham with tomato  
Cheese variety with marmalade and bread  
Fried eggs with shrimps and wild garlic  
Ham croquettes  
Sirloin brochette  
Meatloaf Bao bread  
Cod fish  
Crunchy curry poussin wrap  
Pineapple flambé dices  
Hot chocolate mini brownie  
Nougat and butter cookies

## DRINKS

Water

Beer

Soft drinks

White wine René Barbier Mediterranean

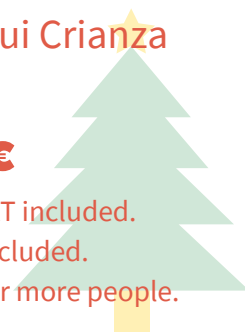
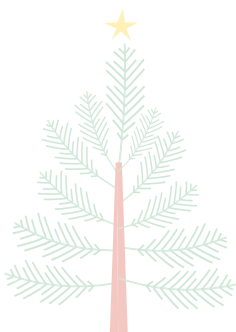
Red wine Arnegui Crianza

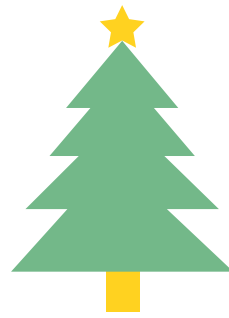
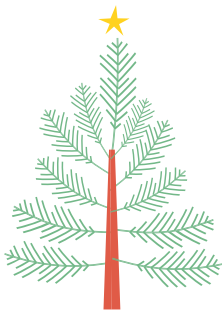
**55 €**

Price per person. VAT included.

Bread service included.

Menu for groups of 25 or more people.





# CHRISTMAS 2018 - 2019

## RESERVATIONS:

**Bloved Restaurant**

[reservas@restaurantebloved.com](mailto:reservas@restaurantebloved.com)

915 32 55 68

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