

sb  
diagonal  
zero



## CHRISTMAS 2022

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\*Reserve 96 hours in advance

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MEDITERRANEAN URBAN CONCEPT

[sbhotels.es](http://sbhotels.es)

## NEW YEAR'S EVE MENU

Welcome glass of cava

### APPETISERS

Scallop carpaccio with citric flavours and mango

Truffled beef tartare

Cream of Jerusalem artichoke with king prawns and seaweed

### FIRST COURSE

Lobster cannelloni with crustacean emulsion

### MAIN COURSE

Beef tenderloin with seasonal mushrooms and creamy pumpkin

### PRE-DESSERT

Cucumber shot with limoncello foam

### DESSERTS

Mascarpone with vanilla, hibiscus infusion, violet sorbet and red wine gelée

Traditional Christmas sweets

12 grapes of luck and New Year's Eve party bag

### CELLAR

D.O. Penedès, Gregal d'Espiells, Juvé & Camps, White wine

D.O. Ribera del Duero, Valdubón Roble, Red wine

D.O. Cava, Reserva de la Familia, Juvé & Camps Brut Nature

Sparkling and still mineral water

Coffee and infusions

2 drinks at the bar

Hot chocolate with sugar brioche

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**145€**

Price per person / VAT included

