

A Christmas of contrasts

Christmas cuisine at the Terraza del Claris contrasts with the Japanese flavors of the brand new Os-Kuro

Link fotos and menus:

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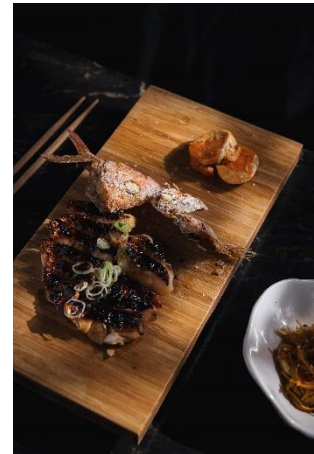
Coffee & Mezcal



Cannelloni, sole and suckling pig
from La Terraza del Claris



Os-Kuro King Crab
Chawanmushi



Whole mullet with Os-Kuro's
ankimo

The Claris Hotel & Spa prepares a Christmas of contrasts. In its mythical Claris Terrace -7th floor- the typical Christmas dishes of our territory shine, served with the elegance and excellence of a 5-star Grand Luxe hotel. As a counterpoint, on Valencia Street, the brand new restaurant Os-Kuro Sushi Bar & Robata breaks with the established and transforms the most magical -and gastronomic- time of the year into an experience to the very heart of Japan.

La Terraza del Claris, winterized in winter

Pedro Salillas signs an essentially Christmas cuisine in a mythical terrace in Barcelona and unique in winter. The escudella as an unmissable starter on December 25, along with the suckling pig, the cannelloni of Sant Esteve and the sweet trunk, as well as the family and exclusive atmosphere in the center of Barcelona.

Os-Kuro, beyond sushi

The sophisticated atmosphere of the sushi bars of London, Paris or NY, finally arrives in Barcelona and finds in Os-Kuro Sushi Bar & Robata its particular interpretation. New dishes such as king crab chawanmushi, whole red mullet with ankimo, fish hook ikayaki with aniseed, tuna mellow with miso leeks, or seasonal mushrooms with bacon and cured egg yolk, are examples of the evolution from the Japanese bar, in view of the diner, to an intense Japanese cuisine, for enjoyment and after-dinner conversation. Nine sakes make up the pairing option according to each dish, whether hot or cold, always under the guidance of a specialized sommelier who is passionate about this drink.

New Year's Eve with tradition and exotic flavors

On New Year's Eve, the Claris Hotel & Spa fuses tradition and exoticism with a sea and mountain proposal. Starters such as oyster, clam, barnacle and mussel; sea urchin with coffee and caviar, and smoked tuna

belly, give way to 100% duck: foie, yolk, ham and crackling, or pigeon and eel dumpling. Main courses include whole lobster, turbot rib and Wagyu sirloin steak.

Christmas cocktail and petit fours workshop

The cocktail team of the Terraza del Claris will give a Christmas cocktail workshop **on December 27**, designed to give as a gift or to enjoy as a couple, with family or friends, and triumph at Christmas tables. Orange fall, based on tequila, orange and pumpkin; **Limo-nata** with limoncello, maraschino, frangelico and vanilla cream; **Coffee & Mezcal** composed of mezcal, baileys and espresso; Bisou based on Brandy, chocolate and cream; **Rum and Kahlua** a memorable combination of coffee and rum, are some examples that will also be available throughout the season at La Terraza del Claris.

On December 28, the Claris continues to open up to the city with a **petit fours workshop** with chef Pedro Salillas. A good opportunity to learn how to make these sweet bites and surprise at home.



The Claris Terrace



Os-Kuro

As its name suggests, the atmosphere at **Os-Kuro** is subtle and low-light. The fish executed at the moment with Japanese technique, together with the ancestral Japanese grill, are the basis of the personal project of Joaquim Clos, general manager of Derby Hotels Collection. **Os-Kuro** was born from the desire to offer locals and visitors a purist Japanese restaurant, essential and rigorous with the products -from there and here- creative with the recipes and demanding with the pairing of sakes.

The **Claris Hotel & Spa** not only stands out for its gastronomy "upstairs" and "downstairs". Staying at the Claris is a journey through history, as each and every one of its rooms has a unique piece of pre-Columbian art, all belonging to the impressive private collection of Derby Hotels Collection.

PVP:

La Terraza del Claris - Christmas menus (company and individuals): from **99 euros**.

Os-Kuro: **60 euros**.

CALENDAR

Christmas cocktails workshop

Date: 27/12/2023

Time: 18h

Place: Garden Room

Duration: 1h

Price: 25€.

Reservations: mcamolei@derbyhotels.com

Christmas petit fours workshop

Date : 28/12/2023

Time: 18h

Place: Garden Room

Duration: 1h

Price: 25€.

Reservations: mcamolei@derbyhotels.com

Lodging from **342 euros per night for 2 persons**.

For more press information:

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#HotelClariss #LaTerrazaClariss