

*Christmaseve*

DECEMBER 24<sup>TH</sup>

## WELCOME DRINK

CHAMPAGNE TAITTINGER BRUT RÉSERVE GLASS

## STARTER

OUR CHEF'S CONSOMMÉ

WHITE SHRIMP AND TRUFFLE CARPACCIO

IBERIAN RAVIOLI WITH BOLETUS BROTH

## MAIN COURSE

RED SNAPPER WITH SWEET AND SOUR PEPPERS  
AND BLACK GARLIC PILPIL

LACQUERED VEAL RIB WITH CREAMY CELERIAC SAUCE

## CHEF'S DESSERT

MULLED WINE

MOKA BÛCHE DE NOËL

SELECTION OF CHRISTMAS SWEETS

## CELLAR

WHITE WINE · JUAN GIL MOSCATEL 2023 SECO D.O. JUMILLA  
RED WINE · JUAN GIL ETIQUETA PLATA CRIANZA 2021 D.O. JUMILLA

*Water, soft drinks, beers and a selection of coffee, tea and infusions*

105 €

VAT included

*Chef, Javier Tortosa  
Maître, Aitor Boix*

**Fondillón**

BARRA & RESTAURANTE