

Christmasee

DECEMBER 24TH

WELCOME DRINK

TAITTINGER BRUT RÉSERVE CHAMPAGNE GLASS

STARTER

CRUNCHY FISH "RASPA" WITH NACARII CAVIAR
AND SMOKED CHANTILLY

FOIE MI-CUIT WITH CARAMELIZED PAYOYO CHEESE,
GINGERBREAD AND CITRUS CAVIAR

IBERIAN HAM CREAM WITH BLACK TRUMPET
MUSHROOM AND TAPIOCA IN TEXTURES

MAIN COURSE

GRILLED HAKE WITH PLANKTON CREAM
MARINE EARTH AND OCTOPUS

OXTAIL CANNELLONI WITH SPICY MOLE,
AND TRUFFLED POLENTA

CHEF'S DESSERT

CINNAMON CRUNCH WITH NOUGAT CREAM
AND SALTED TOFFEE

SELECTION OF CHRISTMAS SWEETS

CELLAR

WHITE WINE · JAVIER SANZ VERDEJO 2023 D.O. RUEDA
RED WINE · DULAS BARRICA FRANCESA 2022 D.O. MONTILLA-MORILES
SPARKLING WINE · AIRE DE LORIGAN BRUT NATURE 2019 D.O. CAVA
Water, soft drinks, beers and a selection of coffee, tea and infusions

125 €

VAT included

*Chef, Rubén González
Maître, Rafael Hernández*

Arbequina

RESTAURANTE