

DECEMBER 25TH

WELCOME DRINK

CASTILLO DE PERELADA BRUT RÉSERVE CAVA GLASS

STARTERS

CHICKPEAS HUMMUS WITH KING PRAWNS "POPIETAS"

ARTICHOKES STUFFED WITH PRAWNS, RED SHRIMP AND LOBSTER WITH PARMESAN CRISP

MAIN COURSE

LOW TEMPERATURE HAKE LOIN WITH GRILLED PORTOBELLO MUSHROOMS

IBERIAN SIRLOIN STEAK WITH CHRISTMAS COMPOTE WITH MUSCATEL AND TOMATO ROMESCU

CHEF'S DESSERT

CHEESECAKE WITH BAKED APPLES
AND RED FRUIT GLAZE

SELECTION OF CHRISTMAS SWEETS

CELLAR

WHITE WINE · MARQUÉS DE RISCAL VERDEJO,2023, D.O RUEDA RED WINE · VALDUBÓN 2023, D.O. RIBERA DEL DUERO Water, soft drinks, beers and selection of coffee, tea and infusions

> 65 € VAT included

Chef, Manuel Martínez Maître, Eduardo Frenegal

