

Christmas Eve

DECEMBER 24TH

WELCOME DRINK

TAITTINGER BRUT RÉSERVE CHAMPAGNE GLASS

STARTER

ROASTED SPRING ONIONS OVER OXTAIL CONSOMMÉ

LEEK TART TATIN WITH "OLOROSO" AND LOBSTER WITH
A MOUSSELINE OF ITS OWN CORAL

CRAYFISH SALAD "À LA NAGE"

MAIN COURSE

HAKE LOIN WITH CHAMPAGNE

SUCKLING LAMB INGOT WITH ORANGE
PUMPKIN BONBON

CHEF'S DESSERT

WINTER FRUIT TARTLET AND
HOMEMADE ALMOND ICE CREAM

SELECTION OF CHRISTMAS SWEETS

CELLAR

WHITE WINE · JOSÉ PARIENTE SAUVIGNON BLANC 2022,
FERMENTADO EN BARRICA, D.O RUEDA

RED WINE · MARQUÉS DE RISCAL RESERVA 2018, D.O. CA. LA RIOJA

SPARKLING WINE · CASTILLO PERELADA STARS BRUT RESERVA, D.O.CAVA

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

150 €

VAT included

*Chef, Isaac Fernández
Maître, Jorge Tinoco*

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TERRAZA & RESTAURANTE