

Christmaseve

DECEMBER 24TH

WELCOME DRINK

TAITTINGER BRUT RÉSERVE CHAMPAGNE GLASS

STARTER

TUNA TARTAR WITH PASSION FRUIT AND CRUNCHY FIG BREAD

SMOKED LEEK CREAM AND COOKED VEGETABLES FROM LA VEGA

FOIE GRAS INGOT AND PRUNES WITH MUSCATEL
AND SPICED DRIED APRICOT COMPOTE

MAIN COURSE

COD LOIN WITH SHRIMP SOUP AND BLACK GARLIC EMULSION

SAN PASCUAL PORK LOIN STUFFED WITH SWEET AND SOUR MARMALADE,
PEAR AND PAPAYA WITH BALSAMIC REDUCTION

CHEF'S DESSERT

MONTERO RUM BABA WITH MANGO AND
AND WHIPPED CREAM

SELECTION OF CHRISTMAS SWEETS

CELLAR

WHITE WINE · HABLA DE TI SAUVIGNON BLANC, 2022, V.T. EXTREMADURA

RED WINE · ALLENDE RESERVA 2015, D.O. BIERZO

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

120 €

VAT included

*Chef, Manuel Martínez
Maître, Eduardo Freneal*

Los Patos

RESTAURANTE

Christmas Eve

DECEMBER 24TH
VEGETARIAN OPTION

WELCOME GLASS

CHAMPAGNE TAITTINGER BRUT RÉSERVE GLASS

STARTERS

AVOCADO AND CUCUMBER URAMAKI WITH CILANTRO AGUACHILE

EGGPLANT SALAD WITH CHICKPEA HUMMUS,
VEGETABLE CHILI AND CUMIN VINAIGRETTE

DRIED FRUIT AND WAKAME SEAWEED POKE BOWL WITH BLENDED MANGO

MAIN COURSES

WILD ASPARAGUS BUNDLE AND ROASTED CHERRY COMPOTE
WITH PROVENCAL HERBS

CRISPY ZUCCHINI AND PESTO BURGER WITH SOY CHILI

CHEF'S DESSERT

GUAYAQUIL CHOCOLATE SOUP WITH CHERRY ICE CREAM

SELECTION OF CHRISTMAS SWEETS

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