

JANUARY 1<sup>ST</sup>

## STARTERS

STRAWBERRY CAVA

RED SHRIMP CONSOMMÉ WITH  
SMOKED EEL COCA

## MAIN COURSE

WILD SEA BASS WITH  
CONFIT ARTICHOKE AND CABBAGE BROTH

CHARCOAL-GRILLED IBERIAN PORK  
MARINATED IN COCOA AND SPICES

## CHEF'S DESSERT

CARAMELIZED APPLE TATIN

SELECTION OF CHRISTMAS SWEETS

## CELLAR

WHITE WINE · BLANCO NIEVA, VERDEJO, 2023 D.O. RUEDA

RED WINE · CARMELO TODERO 2022, 9 MESES, D.O. RIBERA DEL DUERO

SPARKLING WINE · VIA DE LA PLATA BRUT NATURE D.O. CAVA EXTREMADURA

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

74 €

VAT included

*Chef, Juan Agustín Rodríguez  
Maitre, Rebeca Benito*

**El Monje**

RESTAURANTE