

DECEMBER 25TH

STARTERS

STRAWBERRY CAVA

THISTLE AND ALMOND BROTH, SALT-CURED EGG
YOLK AND CRUNCHY ACORN HAM

MAIN COURSE

ROASTED HAKE, TOASTED ONION BROTH
AND BLACK GARLIC SABAYON

SUCKLING LAMB LACQUERED WITH MAPLE SYRUP

CHEF'S DESSERT

CREAMY CHEESECAKE WITH LOTUS ICE CREAM

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

El Monje

Victoria

DECEMBER 25TH

STARTERS

IBERIAN HAM CROQUETTES

HAKE CANNELLONI WITH SEASONAL VEGETABLES

MAIN COURSE

VEAL "ESCALOPE" WITH ROASTED POTATOES

DESSERT

CHOCOLATE COULANT WITH
STRAWBERRY ICE CREAM

CHRISTMAS SWEETS

MINERAL WATERS AND SOFT DRINKS

45 €

VAT Included

*Chef, Juan Agustín Rodríguez
Maitre, Rebeca Benito*

El Monje

RESTAURANTE