



CHRISTMAS EVE

24th December

APPETIZERS

Balfegó bluefin tuna cubes with dressing
Foie gras ingot, gingerbread and Pedro Ximénez gel
Mini brioche with oxtail and pickles
Prawn croquette.

STARTER

Mild cream of roasted leeks with Galician razor clams

FISH

Sea bass fillet, white sauce and snow peas

MEAT

Boneless shoulder of suckling lamb with baked apple and semi-dried tomatoes

PRE DESSERT

Mango and cava sorbet

DESSERT

White chocolate soup, stewed raspberries with vanilla and coconut sorbet

WINE CELLAR

Sparkling: Gran Juve & Camps 2017 Cava Gran Reserva (D.O. Cava)

White: Gran vino de Pazo Barrantes 2021 (D.O. Rias Baixas)

Red: Sela bodegas Roda 2022 (D.O. Ca. Rioja)

Sweet: Toro Albalá Don P.X. 2021 (D.O. Montilla Moriles)

180€

V.A.T. included. Bread, sparkling and still water and coffee included.