

*Christmas
2025*

Christmas Menu 1

Aperitif

Chicken Gyozas with Kimchee Mayonnaise

Starters to share

Homemade croquette tasting

Iberian ham on crystal bread

Fresh burrata with roasted cherry tomatoes, arugula, and almond pesto

Main course to be chosen in advance

Chocolate-cooked veal cheeks with pumpkin puree and glazed onion

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Cod supreme with garlic

Dessert to be chosen in advance

Homemade Cheesecake

*

Chocolate Quenelle with Salt Flakes and AOVE

Cellar

Mineral water, sparkling water

Beers and soft drinks

Vino tinto Ederra crianza (D.O Rioja)

Vino blanco R Raventós (D.O Penedés)

Cava Codorniu Cuvé Original (D.O Cava)

Coffees and infusions with Christmas decorations

49€

VAT Included

Christmas Menu 2

Aperitif

Selection of nigiri

Starters to share

Homemade croquette tasting

Iberian ham on crystal bread

Fresh burrata with roasted cherry tomatoes, arugula, and almond pesto

Shot of roasted cauliflower cream

Main course to be chosen in advance

Beef entrecote with potato sticks and Guernica peppers

*

Turbot with saffron pil pil

Dessert to be chosen in advance

Homemade Cheesecake

*

Chocolate Quenelle with Salt Flakes and AOVE

Cellar

Mineral water, sparkling water

Beers and soft drinks

Vino tinto R Raventós (D.O Penedés)

Vino blanco Legaris (D.O Rueda)

Cava Codorniu Cuvé Original (D.O Cava)

Coffees and infusions with Christmas decorations

59€

VAT Included

Company Christmas Cocktail

The Cold Ones

Tuna and mango tartare with crispy kombu seaweed
Savory brie and quince blinis
Smoked salmon and guacamole tartlet
Foie gras and dried fruit bonbon with passion fruit emulsion
Iberian ham on crystal bread
Red berry gazpacho with lemon foam
Quinoa salad with a touch of lime and cilantro

Hot dishes

Ham croquettes
Smash burger with cheddar cheese and crispy bacon
Tempura cod with black garlic emulsion
Our calamari bao bun with aioli
Yakitori chicken skewer with toasted sesame seeds
Creamy rice with boletus mushrooms and parmesan cheese
Crispy prawns with romesco sauce
Turbot with saffron pil-pil sauce

Desserts

Two-Chocolate Rocks
Petit Fours Tasting
Seasonal Fruit Skewers
Macaron Tasting

Cellar

Mineral water, sparkling water
Beers and soft drinks
Vino tinto Legaris (D.O Rioja)
Vino blanco R Raventós (D.O Penedés)
Cava Codorniu Cuvé Original (D.O Cava)
Coffees and infusions with Christmas decorations

PREMIUM WINERY OPTION FOR ALL PREVIOUS MENUS +€6/DINNER
LEGARIS WHITE WINE, VERDEJO WHITE WINE (RUEDA DO)
VIÑA POMAL CRIANZA RED WINE (RIOJA DO)
CODORNIU CUVÉE ORIGINAL CAVA (CAVA DO)

65€

VAT Included

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