

*Christmas
2025*

Christmas Buffet

December 24th

Salads

Tender leaves and seasonal crudités, accompanied by dressings of your choice

Capresse salad with Raff tomato and mozzarella

Butter lettuce, shrimp, grilled mango, pomegranate, and tomato salad

Vinaigrette trilogy

Bread station: assortment of individual and sliced breads

Exceptional Cold

Strawberry gazpacho shot

Shrimp cooked to perfection

Premium smoked meat assortment

Acorn-fed Iberian cured meats

Regional cheeses accompanied by select preserves

Taste of pâtés in crispy puff pastry

Hot Dishes

Red Shrimp Bisque

Mediterranean-Style Vegetable Lasagna

Baked Sea Bass Infused with Red Shrimp Broth

Steamed Mussels with Assorted Seasonings

Iberian Pork Shoulder with Chimichurri Sauce

Oxtail with Dark Chocolate Highlights

Fittings

Creamy roasted sweet potato puree

Baked eggplant parmentier

Traditional "papas arrugás" with mojo picón sauce

Desserts

Chocolate quenelle with sea salt flakes and EVOO

Creamy classic tiramisu

Homemade cheesecake

Fresh seasonal fruit

Cellar

Mineral and sparkling water

Soft drinks and beer

Viña Pomal red wine (D.O Rioja)

Legaris white wine (D.O Rueda)

Cava Codorniu Cuvé Original (D.O Cava)

Coffees and infusions with Christmas minardises

90€ VAT Included

New Year's Eve Menu

December 31st

Starters to share

Jamón ibérico de bellota sobre pan de cristal
Ensalada cremosa con gambas emulsionadas al ajo
Alcachofa confitada con velo de jamón
Gazpacho de pimiento verde con daditos de atún
Selección de Nigiris

Main course

Beef tenderloin with violet mashed potatoes
Corvina with seafood stew and baby vegetables

Desserts

Creamy chocolate dream with cookie crumble and toffee
Assorted Christmas sweets
Lucky grapes

Cellar

Mineral water and sparkling water
Beers and soft drinks
Izadi Crianza red wine (D.O Rioja)
Fenomenal white wine (D.O Rueda)
Cava Ars Collecta Blanc de Blancs (D.O Cava)
Coffees and infusions

150€

VAT Included

