

christmas day degustacion menu 49.90 pp

on arrival

glass of premium cava on arrival

tabla de entremeses:

a perfect selection of serrano ham, manchego cheese, chorizo iberico, salchichon iberico & pate de pollo

first course

seafood soup:

decadent house made seafood soup

second course

lobster & haloumi cheese tartlet:

spanish lobster & haloumi cheese in a filo tartlet w a cucumber & witlof salad

third course

roast turkey & double brie croquets:

christmas roast turkey croquets stuffed w double brie cheese, w a wild berry coulis

fourth course

twice cooked tender quail:

twice cooked tender quail served w a wild mushroom & parmesan risotto

fifth course

slow braised leg of lamb

slow braised leg of baby lamb (8hours) served w a cauliflower & almond pure

sixth course

glass of pedro ximenes nectar sherry

belgian chocolate fondant:

decadent belgian chocolate fondant w vanilla de madagascar ice cream and fresh wild berries

christmas day menu available for a minimum of 2 guests, final bill will be calculated on number of confirmed guests, number to be confirmed 7 days prior w 50% deposit

dia de navidad degustacion menu 49.90 pp

al entrada

copa de cava premium

tabla de entremeses:

perfecta seleccion de jamon serrano, salchichon iberico, chorizo iberico, queso manchego, pate de pollo con pan con aceite de oliva virgin

primero plato

sopa de marisco:

sopa de marisco casera con combinado de marisco

segundo plato

tartleta de bogavante y queso halloumi:

tartleta de filo con bogavante cantabrico con queso haloumi y ensalada de endieives

tercero plato

croquettas de navidad:

pavo de navidad con queso double crème brie

cuarto plato

cordonz cocinado dos veces:

cordonz cocinado a dos veces con risotto de setas salvajes y parmesano

quinto plato

paletilla de cordero cocinado a baja temperatura

paletilla de cordero cocinado a baja temperatura (8horas) con pure de coliflor y almedras

sexto plato

copa de pedro ximines nectar

belgian chocolate fondant:

fondant de chocolate con helado de vainilla de madagascar y frutas del bosque

christmas day menu available for a minimum of 2 guests, final bill will be calculated on number of confirmed guests, number to be confirmed 7 days prior w 50% deposit

new years eve 2021 degustacion menu 69.90

on arrival

glass of premium cava on arrival

tabla de entremeses:

a perfect selection of serrano ham, manchego cheese, chorizo iberico, salchichon iberico & pate de pollo

first course

decadent seafood soup:

decadent house made seafood soup

second course

roast artichoke salad:

roasted artichokes & pumpkin, beetroot hummus, baby spinach & pine nuts

third course

lobster moray:

bogavante grilled w garlic butter, topped with a mornay sauce

fourth course

twice cooked tender quail:

twice cooked tender quail served w a wild mushroom & parmesan risotto

fifth course

slow braised leg of lamb

slow braised leg of baby lamb (8hours) served w a cauliflower & almond pure

sixth course

glass of pedro ximines nectar sherry

belgian chocolate fondant:

decadent belgian chocolate fondant w vanilla de madagascar ice cream and fresh wild berries

midnight countdown

glass of perrier juet french champagne

spanish tradition of the 12 grapes for the countdown

new years menu available for a minimum of 2 guests, final bill will be calculated on number of confirmed guests, number to be confirmed 7 days prior w 50% deposit

noche vieja 2020 menu degustacion 69.90

al entrada

cava premium a llegar

tabla de entremeses:

perfecta seleccion de jamon serrano, salchichon iberico, chorizo iberico, queso manchego, pate de pollo con pan con aceite de oliva virgen

primero plato

sopa de marisco:

sopa de marisco casera con un seleccion de marisco fresco

segundo plato

ensalada de alcachofas:

alcachofas y calabaza asada, con hummus de remolacha, espinacas y pinones

tercero plato

bogavante mornay:

bogavante a la planca con mantequilla y ajo, con salsa mornay

cuarto plato

cordonz cocinado dos veces:

cordonz cocinado a dos veces con risotto de setas salvajes y parmesano

quinto plato

paletilla de cordero cocinado a baja temperatura

paletilla de cordero cocinado a baja temperatura (8horas) con pure de coliflor y almedras

sexto plato

copa de pedro ximines nectar

belgian chocolate fondant:

fondant de chocolate con helado de vainilla de madagascar y frutas del bosque

uvas de la suerte

copa perrier juet champagne

uvas de la suerte, cotillion y chocolate

menu noche vieja disponible para minimo 2 personas, cuenta final se calculara envase a las reservas, la reservas se confirmaran 7 dias antes con 50% deposito