



CHRISTMAS EVE MENU

WELCOME COCKTAIL

APPETIZER

Truffle bull tail ravioli

STARTER

Pumpkin cream with walnuts and goat cheese

FISH

Croaker with creamy celery bulb and yellow curry sauce

COCKTAIL

MEAT

Boneless lamb ingot with mushrooms and truffled parmentier

DESSERT

Cava and raspberry mille-feuille with mandarin orange sauce

WINE AND SPIRIT

Mar de Frades D.O. Rias Baixas

Muga Crianza D.O. Rioja

Gramona Imperial

€120 (VAT Included)

Per person

EL **PATIO** DE
ATOCCHA