



PALACIO
LUCES

CHRISTMAS MENUS



CHRISTMAS EVE

Cueva de Llonín cheese and honey candy
Macaron of cod brandade and black olives

Steak tartare tartlet



Warm gazpachuelo of mussels
with marinated red shrimp



Snapper in short cockle broth
and wild asparagus textures



Mellow veal with mole, sweet corn cream
and vitelotte potatoes



Bright cocoa choux, Peruvian organic chocolate 70%
and pistachio ice-cream



Assortment of nougats and Spanish artisanal
crumbly shortbread called mantecados



WINERY

D.O. Ribera del Duero Damana 5
D.O. Somontano Enate 2 3 4 Chardonnay
D.O. Cava AT Roca Nature
Mineral water



Coffee, infusions

90€ (Vat Included)



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CHRISTMAS

Marinated salmon taco and Vidiago cream cheese

Tomatoes with guacamole and anchovy soil

Prawn in citrus tempura



Velvet crab cream with Cantabrian sea urchin fritters



Line-caught hakes with limpets sauce, sea rocks
and crunchy seaweeds



Roast beef of Asturian veal PGI
with seasonal mushrooms and sweet potato gnocchi



Jijona nougat mousse, pineapple compote
and almond ice-cream



Assortment of nougats and Spanish artisanal
crumbly shortbread called mantecados



WINERY

D.O.CA. Rioja Crianza Gómez Cruzado

D.O. Rueda Blanco Nieva

D.O. Cava AT Roca Nature

Mineral water



Coffee, infusions

85€ (Vat Included)



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NEW YEAR'S EVE MENU

Osmotic Apple in mojito
Red tuna croquette and Iranian caviar
Crunchy marinated razor clams
Meringue oyster with citronella and aniseed



Cantabrian lobster with grilled organic vegetable juice



Sea bass with pilpil of its collagen, apple marinated
with Albariño white wine and chiles peppers foam



Pheasant in muscatel grape sauce
with mushrooms and chestnut coulant



Lemon mousse, organic yoghurt ice cream,
crispy white chocolate and wafer



Organic creamy chocolate sponge cake 70% from Peru,
violets and cotton candy



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WINERY

D.O.CA. Rioja Marqués de Murrieta Reserva 2018
V.T. Castilla y León Ossian Quintaluna 2021
D.O. Cava Gramona La Cuvée Reserva 2019
Mineral water



Coffee, infusions

240€ (Vat Included)



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NEW YEAR'S EVE

Seafood cream

Spoonful of Hazas anchovies with its butter

Iberian ham croquette



Consommé of pitu caleya with royal foie and maize



Mellow rice with squid and basil alioli



Iberian prey of acorn-fed pig confit
and glazed with aniseed, sautéed dried apricots
and crunchy puffed rice



Organic Peruvian chocolate 70%, raspberry
and champagne



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WINERY

D.O. Ribera del Duero Damana 5

D.O. Rueda Blanco Nieva

D.O. Cava AT Roca Nature

Mineral water



Coffee, infusions

75€ (Vat Included)



PALACIO
LUCÉS



CHILD MENU 1

Homemade Spanish ham croquettes



Prawns gyozas and 2 sauces scallops



Filleted beef tenderloin with potato sticks



Artisanal ice cream



Assortment of nougats and Spanish artisanal
crumbly shortbread called mantecados



Water and soft drinks

50€ (Vat included)

Valid for any date: December 24, 25 and 31 y January 1, 2024

Valid from 0 to 13 years old (included)



CHILD MENU 2

Iberian ham with tumaca Spanish tomato bread



Chicken and cheese golden roll



Crispy baked line-caught hakes supreme with potato wedges



Two chocolate mousse with Madagascar vanilla ice cream



Assortment of nougats and Spanish artisanal
crumbly shortbread called mantecados



Water and soft drinks

50€ (Vat included)

Valid for any date: December 24, 25 and 31 y January 1, 2024

Valid from 0 to 13 years old (included)

