

CHRISTMAS EVE MENU



Shrimp tartare and pumpkin seeds

Goat cheese and beet mousse

Compango Croquette



Seafood mosaic with cold soup of its Juices and kaffir lime



Turbot in mussel and saffron sauce with pickled vegetables



Chicken pitu bonbon with mole, avocado cream, and crispy corn



Almond, shortbread, and lemon



Assorted traditional mantecados and turrón from our bakery



WINE LIST

V.T. Castilla y León Ossian Quintaluna 2021

V.T. Cádiz Luis Pérez Garum 2021

Corpinnat Recaredo Terrers 2019

Mineral Water



Coffee, infusions

90€ (Vat Included)

CHRISTMAS MENU



Cockle and codium aspic gelatin

Smoked sardine toast with pickles

Truffled mushroom cream



Octopus and shrimp salpicón



*Mille-feuille hake from Avilés, spider crab
with Champagne sauce and sea urchin fritter*



Xaldu lamb with mushroom stew, honey crisps and sprout salad



Chocolate cake with caramel cream and its tuile



Assorted traditional mantecados and turrón from our bakery



WINE LIST

D.O. Rueda José Pariente 2023

D.O. Ribera del Duero Damana 5 2021

D.O. Penedés At Roca Reserva Brut Nature 2022

Mineral Water



Coffee, infusions

85€ (Vat Included)