

CHRISTMAS MENUS



PALACIO
LUCES

CHRISTMAS EVE



Cappuccino of porcini mushrooms and Iberian ham

Blue cheese and spinach bonbon

Cecina croquette



Seafood and rockfish soup



Turbot with wild asparagus cream and cockles



Royal of Pitu Caleyá chicken with plums and hazelnuts



Nougat mousseline cake with roasted pineapple ice cream



Selection of traditional Spanish Christmas sweets
and nougats from our bakery



WINE SELECTION

D.O. Valdeorras Neno de Viña Somoza 2024

V.T. Cádiz Luis Pérez Garum 2022

D.O. Penedés At Roca Brut Nature Reserva 2023

Mineral water, coffee, and herbal infusions

92€

Per person, VAT included

CHRISTMAS



Sea gummy

Beetroot and smoked sardine tartare

Seafood cream



Octopus carpaccio with “revolcona” mashed potatoes and microgreens



Pink dentex with toasted fish bone jus and citrus potatoes



Asturian veal roast beef with parmentier and demi-glaze



Caramelised King cake French toast with
orange blossom crisp and cream ice cream



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and nougats from our bakery



WINE SELECTION

D.O. Ribeiro Valdesouto 2024

D.O. Ribera del Duero Damana 5 2023

D.O. Penedés At Roca Brut Nature Reserva 2023

Mineral water, coffee, and herbal infusions

87€

Per person, VAT included

NEW YEAR'S EVE



Crispy prawn tartare
Pitu chicken and black truffle consommé
Crispy rice with Asturian cheeses
Sea anemones with sea urchin hollandaise



Mushroom coulant on foie soup with smoked caviar



Sea bass with passion fruit butter, seaweed, and sea sponge



Venison civet with red curry vegetables and mint bread



Yuzu and lime mojito

70% chocolate, effervescent strawberry soil, and
strawberry cream ice cream

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Lucky grapes

Dancing and open bar with top-shelf drinks until 3:00 a.m., with party favors



WINE SELECTION

D.O. Rías Baixas La Mar 2021
D.O. Ribera del Duero Pago de Carraovejas 2022
A.O.C. Champagne Bollinger Special Cuvée

Mineral water, coffee, and herbal infusions

247€

Per person, VAT included