



CHRISTMAS EVE

dinner



LOS RINCONES DEL
MARQUÉS



PALACIO
VILLAPANÉS



Christmas Eve

Welcome glass of cava in our Main Courtyard,
served with a shot of watermelon gazpacho and
a mini avocado toast topped with prawn and “mójol”

TO SHARE AT THE TABLE...

100% acorn-fed Iberian ham from the Sierra de Huelva

Selection of Andalusian cheeses

White prawn from Huelva



Red tuna tartare with liquid guacamole and truffle

Scarlet prawn cream and roasted scallop

Roasted turbot a la bilbaína with roasted white asparagus

Mandarin and vodka sorbet

Beef sirloin with Port wine, foie gras and baby vegetables

SOMETHING SWEET

Chocolate bar with pistachio,
passion fruit and almond slivers

Traditional Christmas sweets

WINE SELECTION

Tantum Ergo Brut Nature D.O Cava

White wine Viña Caeira on lees D.O Rías Baixas

Red wine Taberner. Syrah. D.O V.T Cádiz

Sweet wine Delicado by Ximénez Spínola D.O Jerez

Water, soft drinks and coffee service included



NEW YEAR'S EVE
dinner



New Year's Eve

Welcome glass of Champagne
served with a smoked salmon taco with tomato jam
and our El Marqués gildas

TO SHARE AT THE TABLE...

00% acorn-fed Iberian ham from the Sierra de Huelva



Golden Mudejar nougat with foie gras and spiced bread

Lobster cream with its medallion and Riofrío caviar

Roasted sea bass with beurre blanc,
pink pepper and roasted baby vegetables

Mandarin and vodka sorbet

Glazed suckling lamb shoulder with rosemary honey
and roasted potatoes

SOMETHING SWEET

Mango parfait, white chocolate sabayon
and matcha tea sponge

Traditional Christmas sweets

Grapes for luck

WINE SELECTION

André Clouet Chalky D.O. Champagne
White wine Viña Caeira on lees D.O. Rías Baixas
Red wine Taberner D.O. V.T. Cádiz
Sweet wine Ximénez Spínola Delicado D.O. Jerez

Water, soft drinks and coffee service included





CELEBRATE WITH OUR
group menus





menu /

STARTER

Sautéed artichokes with oloroso
and acorn-fed Iberian ham

MAIN COURSE

Iberian beef cheeks served with potato
and seasonal mushroom tatin

DESSERT

Chocolate parfait with cocoa crumble
and blueberries

WINE SELECTION

White wine Nirio. Verdejo, D.O Rueda
Red wine Marqués y Bengoa. Tempranillo, D.O Rioja

Beer, water and soft drinks
Coffee service



menu 2

STARTER

Prawn cream with roasted scallop
and olive oil caviar

MAIN COURSE TO CHOOSE

Grilled sea bass with Manchego-style ratatouille
or
Iberian secreto with oloroso, served with rosemary potatoes

DESSERT

Cheesecake from the Vega de Sevilla
with red fruit sauce

WINE SELECTION

White wine Nirio. Verdejo, D.O Rueda
Red wine Marqués y Bengoa. Tempranillo, D.O Rioja

Beer, water and soft drinks
Coffee service

menu 3

STARTERS TO SHARE

Iberian ham croquettes with pancetta veil
and sriracha emulsion

Selection of Andalusian cold cuts and aged cheese

MAIN COURSE TO CHOOSE

Wild sea bass with white asparagus sauce and roasted vegetables
or

Marinated Iberian pluma with spiced potatoes

DESSERT

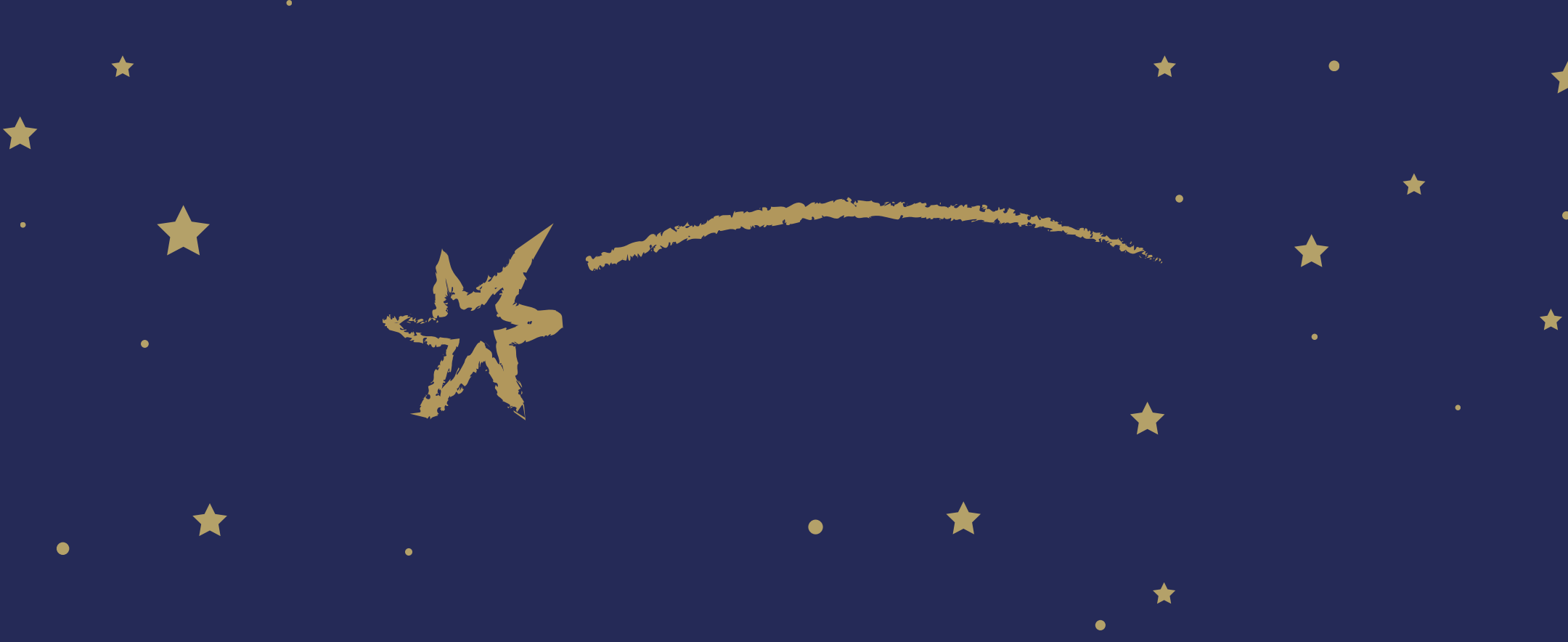
White chocolate and orange blossom
ganache with pistachio and almond crunch

WINE SELECTION

White wine Forlong Organic. Palomino Fino, IGP Cádiz
Red wine Barbazul Tintilla, IGP Cádiz

Beer, water and soft drinks
Coffee service





CELEBRATE THE MOST MAGICAL

night of the year





Three Kings Menu

APPETISER

Sardine toast on crystal bread
with tomato jam

TO SHARE AT THE TABLE

Salchichón, chorizo, Iberian ham
and local cheeses

MAIN COURSE TO CHOOSE

Iberian pork sirloin cooked sous-vide
served with roasted potatoes and butter
or
Sea bass a la marinera with clams

DESSERT

Chocolate parfait with cocoa crumble
and blueberries

WINE SELECTION

White wine Nirio. Verdejo, D.O Rueda
Red wine Marqués y Bengoa. Tempranillo, D.O Rioja

Beer, water and soft drinks
Coffee service