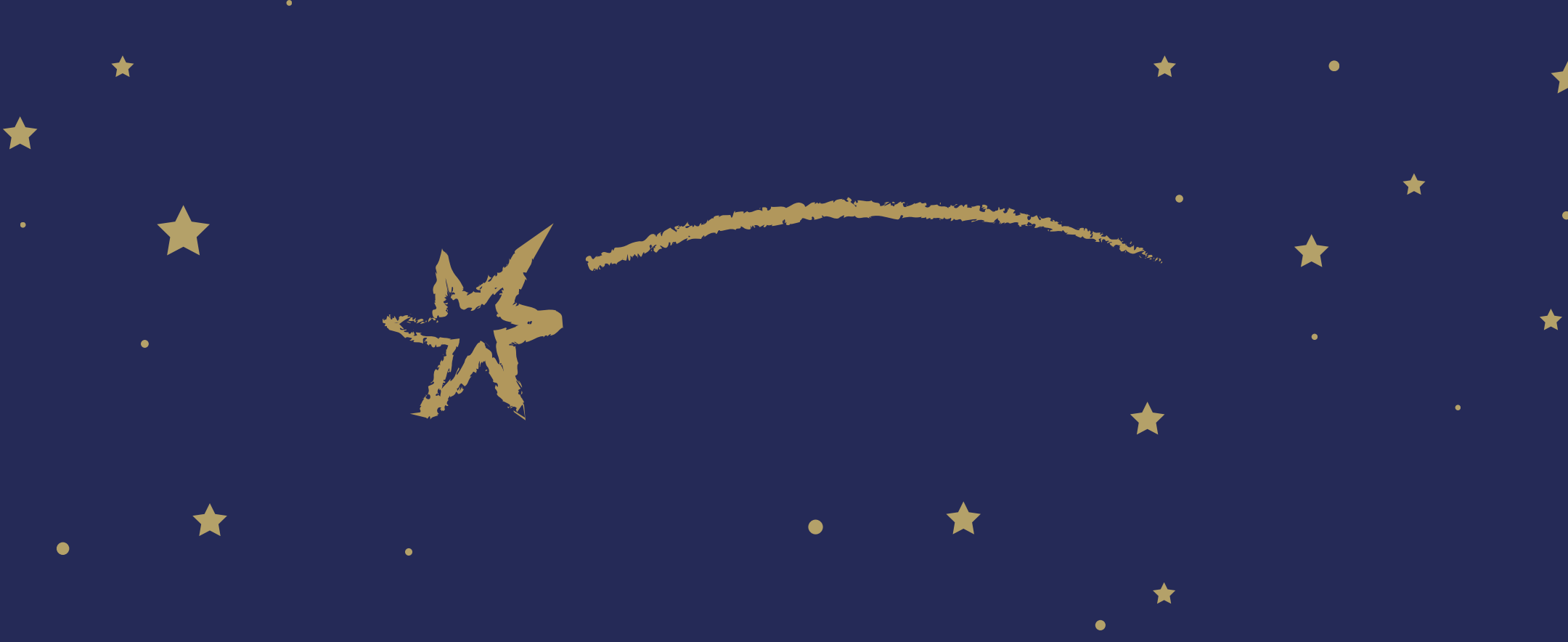




CELEBRATE THE MOST MAGICAL

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