

christmas day 2022 set menu 49.90 pp

on arrival / with a glass of premium cava

tabla de entremeses:

a perfect selection of iberico ham, cheese, chorizo iberico, salchichon iberico, pate, fresh fruit & crackers

tapas / choose one tapas per person

christmas roast turkey & camembert croquettes:

roast christmas turkey croquets, with a cranberry coulis

bogavante mornay croquettes

bogavante croquettes in a mornay bechamel

calamares a la andaluza:

quick fried calamari dusted with andalucía spices, served with black garlic aioli

timbal de morcilla:

spanish morcilla layered with caramelized apple, topped with a goats cheese gratin

cazuela de queso de cabra:

oven roasted goat's cheese with a thyme infused fresh tomato sauce

gambon al ajillo

king gambon, sautéed in a garlic & chilli infused oil

main course / choose one main per person

twice cooked lamb shanks:

succulent new zealand lamb shanks slow brasied w puree & a red wine reduccion

duck ala pear:

duck maryland confit with pears and cava, served w sautee buk choi

angus pinchos morunos:

angus eye fillet skewer w moroccan spices, served w hummus, baba ghanouj & pita

pinchos de pollo:

chicken fillet skewers marinated & grilled served in a soft shell taco w grilled vegetables

slow braised beef cheeks:

slow braised tender beef cheeks in rioja wine, with mash potatos & sautee asparrigus

grilled fish of the day:

grilled fresh (fresh market fish) fillet served with sautéed potatoes, spinnach & grilled denia red prawns

tajin de romescada de mariscos:

fresh king prawns, calamari, mussels, clams & merluza fillet cooked in a clay pot with roasted almonds, peppers, garlic & paprika romesco

dessert

tarta tatin de manzana served w vanilla ice cream & fresh berries

christmas day menu available for a minimum of 2 guests, final bill will be calculated on number of confirmed guests, number to be confirmed 7 days prior w 50% deposit