



Christmas Eve Menu

Appetizers

Hand-carved Iberian acorn-fed ham from D.O.P. Guijuelo
Gravlax of salmon with cream cheese and citrus
Partridge egg in poultry aspic

Starters

Foie gras mi-cuit, cava *preserve* and pain d'épices
Carabinero prawn ravioli

Main Course (*to choose from*)

Sea bass in a bread crust, served with glazed baby vegetables
Slow-roasted suckling lamb

Dessert

Red velvet roulade with roasted chestnut

Wines

White Wine: Jardín de Lucía | D.O. Rías Baixas | Albariño
Red Wine: Venta Las Vacas | D.O. Ribera del Duero 1 Tempranillo
Cava: Juvé & Camps Essential Púrpura

180 euros

VAT included