

CHRISTMAS DAY











APERITIFS TO SHARE

Artisanal country bread with all i oli and grated Valencian tomato

Platter of hand-cut Iberian ham with cured sheep's cheese

Mille-feuille of foie gras and Golden apple caramelised in PX sherry with slices of bread

Red prawn profiteroles with emulsion of their own juice

STARTER

Mild lobster bisque with brioche croutons and baby artichoke chips

MAIN COURSE TO CHOOSE

Creamy rice with blue crab, red prawns and artichokes - min. 2 people - Lamb confit terrine with pistachio crumble and purple potato parmentier Roasted sea bass with black trumpet mushrooms in Chardonnay beurre blanc sauce Spinach and ricotta panzottis with caramelised pine nut and sage béchamel sauce

DESSERT

Dark chocolate semifreddo with hazelnut crumble and salted toffee foam

50€

Drinks not included



HRISTMAS





CHILDREN'S MENU

-Up to 12 years old-









STARTERS TO SHARE

Iberian ham, crispy prawns, ham croquettes and Margarita Coca-pizza

MAIN COURSE TO CHOOSE

Breaded chicken breast with chips Macaroni with tomato and cheese Beef burger with chips

DESSERT TO CHOOSE

Chocolate cake with sprinkles Vanilla ice cream with Mikados Seasonal fruit

> 28€ Drinks not included