Portolito CENTRO

CHRISTMAS EVE DINNER MENU

Welcome cocktail

Pasiego sobao with 'Serie Oro' anchovies and smoked butter

Creamy red prawn croquette with toasted shallots and roe mayonnaise

Starters served in the centre of the table

Artisanal country bread with all i olli and grated Valencian tomato

Platter of hand-sliced Iberian ham and mature Manchego cheese

Iberian pork rib 'bikini' with vine shoots, pickled onion and Sriracha mayonnaise

'Rocher' foie gras bomb (trompe l'oeil)

Main Courses to choose

Grilled sea bass with truffle butter on a parsnip and pumpkin mille-feuille

Timbale of Spanish lamb in its own juices with charcoal-grilled Robuchón potatoes

Tempeh Wellington with boletus mushrooms, cauliflower toffee and leeks in cava

Dessert

Chocolate soufflé

90€

Drinks included during dinner

(Water, soft drinks, wine, beer and cava)
*Drinks consumed before or after dinner must be paid for separately

-Ovolacteovegetarian Dish-

*Gluten Free

ANY OF OUR DISHES MAY CONTAIN TRACES, DEPENDING ON THE MANUFACTURER'S OR SUPPLIER'S LABEL.
PEOPLE WITH COELIAC DISEASE OR GLUTEN ALLERGY, PLEASE CONSULT US.

1.Gluten, 2.Milk, 3.Mustard, 4.Sulphites, 5.Peanuts, 6.Lupins, 7.Eggs
8.Soya, 9.Nuts,10. Mollusc, 11.Sesame, 12.Celery, 13.Fish, 14.Crustaceans

Portolito CENTRO

CHRISTMAS EVE
VEGETARIAN DINNER MENU

Welcome cocktail

Pasiego sobao with truffled seitan and smoked butter

Profiterol with Jorim tofu, pickles and Kewpie mayonnaise

Starters served in the centre of the table

Artisanal country bread with all i olli and grated Valencian tomato

Platter of mature Manchego cheese with quince and nuts

Roasted pumpkin nem with pumpkin seeds, crispy onion and sweet-and-sour sauce

Roasted beetroot hummus brûlée with a savoury seed crumble

Main Courses

Tempeh Wellington with porcini mushrooms, cauliflower toffee and leek in cava

Dessert

Chocollate Soufflé

90€

Drinks included during dinner

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Portolito CENTRO

CHRISTMAS EVE DINNER
CHILDREN'S MENU



STARTERS SERVED IN THE CENTRE OF THE TABLE

Iberian ham, crispy prawns, ham croquettes

and Margarita-style 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 popping candy

Vanilla ice cream with Mikados

Seasonal fruit

25€

Drinks included during dinner

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Portolito CENTRO Portolito PLAYA

CHRISTMAS DAY LUNCH MENU

Starters served in the centre of the table

Artisanal country bread with all i olli and grated Valencian tomato

Platter of hand-sliced Iberian ham with mature sheep's milk cheese

Foie gras millefeuille with caramelised Golden Delicious apples in PX sherry, served with thin slices of bread

Creamy red prawn croquette with toasted shallots and mayonnaise made from the prawns' roe

Carabineros prawn bouillabaisse with cockle ragout and a slice of rustic bread

Main Courses to choose

Rice in a thick broth with monkfish, coastal squid, prawns and blue crab
– min. 2 people –

Lamb confit terrine with embers-roasted potato purée and garlic crisps

Braised sea bass with vegetable gratin and Menier sauce with cava

Spinach and cottage cheese cannelloni with a béchamel sauce made with toasted almonds and sage

Dessert

Nutella semifreddo with toffee foam and salted caramel

50€

Drinks NOT included

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Portolito CENTRO Portolito PLAYA

CHRISTMAS DAY LUNCH
VEGETARAIAN MENU

Starters served in the centre of the table

Artisanal country bread with all i olli and grated Valencian tomato

Platter of hand-sliced Iberian ham and mature Manchego cheese

Profiteroles with Jorim tofu, pickles and Kewpie mayonnaise

Roasted pumpkin velouté with beetroot chantilly cream
and sunflower seed croutons

Main Courses

to coose

Spinach and cottage cheese cannelloni with toasted almond
and sage béchamel sauce

Rice in a thick broth with seasonal vegetables and black trumpet mushrooms
– min. 2 people –

Deesert

Nutella semifreddo with toffee foam and salted caramel

50€

Drinks NOT included

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Portolito CENTRO

CHRISTMAS DAY LUCH
CHILDREN'S MENU



STARTERS SERVED IN THE CENTRE OF THE TABLE

Iberian ham, crispy prawns, ham croquettes

and Margarita-style 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 popping candy

Vanilla ice cream with Mikados

Seasonal fruit

25€

Drinks NOT included

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Portolito CENTRO

NEW YEAR'S EVE DINNER MENU

Welcome cocktail

'Cojonudos' white asparagus from Navarra with Anchoa 00 Gold Series

Grilled Viera, caramelised foie gras 'micuit' and Pedro Ximénez reduction

Starters served in the centre of the table

Artisanal country bread with all i olli and grated Valencian tomato

Platter of hand-sliced Iberian ham and mature Manchego cheese

Pasiego sobao with Spanish Tomahawk pastrami and rosemary butter

'Rocher' foie gras bonbon (trompe-l'oeil)

Main Courses

Roast rack of suckling lamb with a herb crust and celeriac cream

Chargrilled sea bass with cauliflower toffee, leek poached in cava and chive oil

Postre

Chocolate soufflé

Petit fours, to accompany coffee

130€

Drinks included during dinner

Lucky grapes, party goody bag

DJ SESSION

(Water, soft drinks, wine, beer and cava)
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Portolito CENTRO

NEW YEAR'S EVE
VEGETARIAN DINNER MENU

Welcome cocktail

'Cojonudos' white asparagus from Navarra with truffled seitan

Profiteroles with Jorim tofu, pickles and Kewpie mayonnaise

Starters served in the centre of the table

Artisanal country bread with all i olli and grated Valencian tomato

Platter of mature Manchego cheese with quince and nuts

Roasted pumpkin nem with pumpkin seeds, crispy onion and sweet-and-sour sauce

Roasted beetroot hummus brûlée with a savoury seed crumble

Main Courses

Tempeh Wellington with porcini mushrooms, cauliflower toffee and leek in cava

Flame-grilled aubergine with miso, truffle butter and tender sprouts

Dessert

Chocolate soufflé

Petit fours, to accompany coffee

130€

Drinks included during dinner

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Lucky grapes, party goody bag

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NEW YEAR'S EVE
CHILDREN'S DINNER MENU



STARTERS SERVED IN THE CENTRE OF THE TABLE

Iberian ham, crispy prawns, ham croquettes

and Margarita-style 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 popping candy

Vanilla ice cream with Mikados

Seasonal fruit

25€

Drinks included during dinner

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