

CHRISTMAS EVE

24th of December 2025



CHRISTMAS EVE MENU

STARTERS

OCTOPUS GILDA with sun-dried tomato, piparras and anchovy
BLUEFIN TUNA TARTARE with wasabi and soy on toasted brioche
HUELVA WHITE PRAWN SANDWICH on croissant bread

FIRST COURSE

*RED PRAWN CREAM with fresh fennel and Pernod, served with a
rouille toast*

SECOND COURSE

ROASTED WILD TURBOT with Galician cockles in young garlic sauce

THIRD COURSE

*RACK OF LAMB stuffed with spring onions and charcoal-roasted
shallots*

DESSERT

A sweet Christmas wish

WINE

Champagne Luis Roederer Brut 245
Gran Vino Pazo de Barrantes 2022, DO Rías Baixas, white wine
Pago de Carraovejas 2022, DO Ribera del Duero, red wine
Champagne Luis Roederer Vintage Rosé

*299€ per person
(VAT included)*

VEGAN MENU

24th and 31st of December

STARTERS

GRILLED VEGETABLE GARDEN pea cream, and toasted pine nuts

FIRST COURSE

CARAMELIZED LEEK TART with roasted sweet potato quenelle

SECOND COURSE

GRILLED ARTICHOKE with Romesco sauce and toasted pistachios

THIRD COURSE

CREAMY RICE with seasonal mushrooms and Tuber Melanosporum truffle

DESSERT

*CHOCOLATE CAKE with raspberries and blackberries
Assortment of CHRISTMAS SWEETS*

WINE

*Champagne Telmont Réserve Brut
White wine Abadía Retuerta Le Domaine 2023, DOP Abadía Retuerta
Red Wine Pintia Vega Sicilia 2020, DO Toro
Champagne Telmont Réserve Rosé*

*199€ per person
(VAT included)*

KIDS MENU

24th and 31st of December

STARTERS

Iberian ham CROQUETTES
Fried SQUID

MAIN COURSE

SIRLOIN ESCALOPE with French Fries
BOLOGNESE pasta
WAGYU burger with French Fries

DESSERT

Vanilla or Chocolate ICECREAM
Assorted of CHRISTMAS SWEETS

DRINKS

Water, Soft Drinks

120€ per person
(VAT included)