

MENU 1

Christmas Menus

Starters

to share*

Acorn-fed Iberian cured ham
Crystal bread with spread tomato and olive oil
Mango and prawn salad
Anchovy and white anchovy pairing
Chicken and foie croquettes
Galician-style octopus
Small beach squid "diabolo" style

Main course

to choose in advance

Wild sea bream baked with confit tomato and rosemary roasted potatoes

or

Tender beef "Rubia Gallega" stew with pumpkin parmentier and morel mushroom sauce

or

Traditional St. Stephen's Cannelloni choice of meat or seafood filling

- available on December 26 -

Dessert

Chocolate roulade with a Pugcerdà pear center

Coffee or tea

"Neulas" (wafer rolls) and nougats

Cellar

Albariño white wine D.O. Rías Baixas Cune Crianza red wine D.O. Rioja Mineral waters, soft drinks, and beers Special selection cava

Price per person: 75€

VAT included

MENU 2

Christmas Menus

Starters

to share*

Acorn-fed Iberian cured ham
Crystal bread with spread tomato and olive oil
Seafood salad with guacamole
Fried squid Andalusian-style
Seafood croquettes
Baked scallops
Galician-style octopus

Main course

to choose in advance

Wild sea bass with sautéed baby squid and caramelized spring onions

or

Grilled beef tenderloin "Rubia Gallega" with layered potato mille-feuille and Café de Paris sauce

or

Traditional St. Stephen's Cannelloni choice of meat or seafood filling

- available on December 26 -

Dessert

Chocolate cream with pistachio and raspberry
Coffee or tea
"Neulas" (wafer rolls) and nougats

Cellar

Albariño white wine D.O. Rías Baixas Cune Crianza red wine D.O. Rioja Mineral waters, soft drinks, and beers Special selection cava

Price per person: 90€

VAT included

