



# FESTIVE DINNER

24 - 25 DECEMBER / 18:00 - 20:00

## A P E R I T I V O

Chef's Selection Cold Cuts



580  
PP

## E N T R A N T E S

### Chorizo "Txistorra"

Basque thin chorizo cooked in red wine sauce, piparra pepper, croutons

### Broken Eggs "Huevos Rotos"

Iberian ham, chorizo, potatoes, eggs

### Truffle Croquettes (v)

Truffles porcini mushrooms, mushroom flan

### Gambas "Al Ajillo"

King prawns, garlic, chili, "Siurana" extra virgin olive oil

## PLATO PRINCIPAL

### Northern Spain

#### Milky Lamb Shoulder

Slow-cooked shoulder seared in Jospier charcoal oven, mint mojo sauce

### Red Snapper

Wild caught red snapper fillet, garlic, chili, extra virgin olive oil, sherry vinegar

## A L L A D O

### Spinach Salad (v)

Young leaves, apple puree, sun dried grapes & nuts

### Charcoal Baked Rustic Potatoes (v)

Baby potato, garlic, herbs, "Siurana" extra virgin olive oil



## P O S T R E S



### "Pa amb Xocolata"

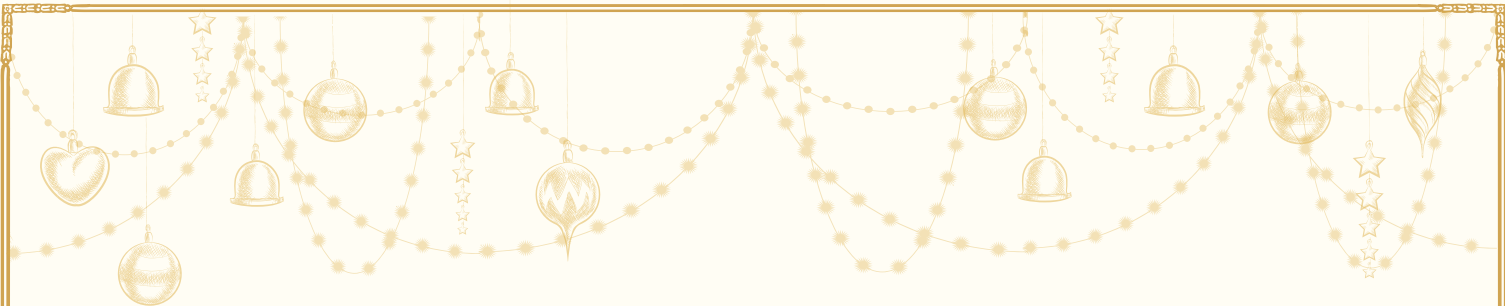
Crispy thin baguette, extra virgin olive oil, Maldon salt, 70% chocolate ganache

### Basque Cheesecake

Mixed Spanish cheeses based cheesecake with balsamic red fruit compote

No service charge • All the tips go to the staff • Promise





## FREE - FLOW



2 HOURS

*With  
Champagne  
+140*

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### Artero

Macabeo, Verdejo, La Mancha, Spain

### Paco Garcia Seis

Tempranillo, Rioja, Spain

### Santa Margherita Prosecco DOC

Veneto, Italy

### Estrella Damm Bottled Beer

### Soft Drinks Selection

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