



THE OPTIMIST



* FESTIVE DINNER *

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24 & 25 DEC • 18:00 - 20:00
580PP

FREE-FLOW



OPTION A - 240 PP FOR 2 HOURS
(+90 FOR AN ADDITIONAL HOUR)

VERDEJO - El Perro Verde, Rueda
PACO GARCIA SEIS - Tempranillo, Rioja, Spain
SANTA MARGHERITA PROSECCO DOC - Veneto, Italy
ESTRELLA DAMM BOTTLED BEER
SOFT DRINKS SELECTION

OPTION B - INCLUDES EVERYTHING, PLUS BELOW
320 PP FOR 2 HOURS (+100 FOR AN ADDITIONAL HOUR)

HOUSE SPIRITS - Vodka Absolut, Gin Beefeater, Rum
Havana 3yrs, Tequila Olmeca Blanco, Whiskey Ballantine's

APERITIVO



TO SHARE

SPANISH
COLD CUTS
SELECTION



PARA PICAR

TO SHARE

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

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

PLATOS PRINCIPALES



CHOOSE 1 PP

SUCKLING PIG
Spanish style suckling
pig, apricot puree

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

TO SHARE BETWEEN 2PP

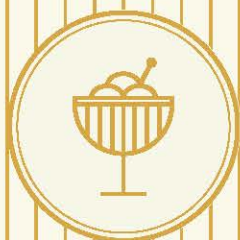
CHATEAUBRIAND +88PP
New Zealand beef fillet, truffled
mashed potato, spinach, beef jus



TO SHARE

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



POSTRE



BASQUE CHEESECAKE
Burnt, crustless, with raspberry sauce



THE OPTIMIST



* FESTIVE DINNER *

24 & 25 DEC • 20:30 ONWARDS
680PP • ALL FOR SHARING

FREE-FLOW



OPTION A - 240 PP FOR 2 HOURS
(+90 FOR AN ADDITIONAL HOUR)

VERDEJO - El Perro Verde, Rueda
PACO GARCIA SEIS - Tempranillo, Rioja, Spain
SANTA MARGHERITA PROSECCO DOC - Veneto, Italy
ESTRELLA DAMM BOTTLED BEER
SOFT DRINKS SELECTION

OPTION B - INCLUDES EVERYTHING, PLUS BELOW
320 PP FOR 2 HOURS (+100 FOR AN ADDITIONAL HOUR)

HOUSE SPIRITS - Vodka Absolut, Gin Beefeater, Rum
Havana 3yrs, Tequila Olmeca Blanco, Whiskey Ballantine's

APERITIVO

IBERIAN COLD CUTS PLATTER
Acorn-fed Iberian ham

FOIE GRAS TERRINE
Pan-seared Spanish duck liver,
marinated in Macallan 12 sherry
oak and pressed in a terrin

PARA PICAR

GAMBAS "AL AJILLO"
King prawns, garlic, chili, "Siurana"
extra virgin olive oil

BLUEFIN TUNA TARTARE
Citrus avocado mash, teriyaki,
cracker

LOBSTER CROQUETTES
Fresh lobster chunks, seafood
bechamel

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

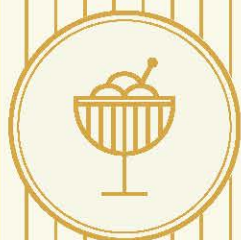
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SPINACH SALAD (V)
Young leaves, apple puree,
sun dried grapes & nuts

PLATOS PRINCIPALES

JUICY LOBSTER RICE
Whole lobster, squid,
onion & tomato "sofrito"

CHATEAUBRIAND
New Zealand beef fillet, truffled
mashed potato, spinach, beef jus



POSTRE

BASQUE CHEESECAKE
Burnt, crustless, with raspberry
sauce

