

CHRISTMAS DINNER

STARTER

Cream of mushrooms with hazelnut crunch and white garlic sauce.

Semi-ceviche of prawns, mango, and grapes

MAIN COURSE

Turbot supremes with cava sauce and vegetables.

Beef tenderloin with Pedro Ximénez sauce and purple potato purée.

DESSERT

Cocoa and caramel pod.

WINES

Analivia Verdejo Selection (White, D.O. Rueda)

Arnegui Crianza (Red, D.O.C. Rioja)

CAVA

Fontallada Brut Nature

65€

Menu subject to change without notice

