



MENUS DE NAVIDAD 2022

MENÚ EMPRESA | 70 €

Individual Snacks

Baby scallops cured in a seawater with peppers sauce
Iberian ham croquettes
Fried artichokes with olives paté

Individual Dishes in Half Portions Per Person

Ravioli stuffed with pork and rapini in soup with chickpeas
Steamed hake with lemon lime and spinach Pil-pil
Glazed beef rib with potato parmentier

Dessert

White chocolate panacotta with red berries
Petit-fours various
Coffee or tea

Bodega

K-Naia Magnum (DO Rueda)
Sierra Cantabria Selección Magnum (DO Rioja)

* Supplements (notifying in advance): Iberian ham, toasts and Tomate (5€ I.V.A. incluido),

Precios indicados en euros
IVA incluido



MENUS DE NAVIDAD 2022

MENÚ ESPECIAL | 85 €

To share

Iberian Ham with toast and tomato

Individual Snacks

Fried baby scallop in a prawn powder
Smoked sardine on toast with creamy cheese
Fried crayfish with soya mayonnaise
Codfish skin with butter and pepper

Individual Dishes in Half Portions Per Person

Shrimp and mussels salad with herbs from de coast
Egg 65º, truffle sauce and foie
Steamed sea bass with caramelized fennel
Roasted suckling pig with pumpkin cream

Dessert

Chocolate coulant with vanille ice cream
Petit-fours Variados
Coffee or tea

Bodega

Juvé & Camps, Cinta Púrpura (DO Cava)
Nelas Magnum (DO Bierzo)
Valdrinal Magnum (DO Ribera del Duero)