CHRISTMAS EVE MENU

APPETIZERS

Prawns from the Vélez cove in Málaga, with a light tomato sauce and a hint of the sea

Scallop carpaccio with Rio Frío caviar, cauliflower and hints of citrus

STARTER

Creamy foie gras with almond crisp and nougat, complemented by a contrast of red berries and Pedro Ximénez gel

MAIN COURSES

Carabinero prawns with a suquet made from their own heads, cured pork knuckle and spiced baby potatoes

Iberian pork cheek from Dehesa de los Monteros with black truffle sauce, glazed chestnuts and boletus mushrooms

DESSERT

Christmas nougat: A nougat dessert with contrasting textures, served with creamy Jijona ice cream

CELLAR

Mineral water, soft drinks and beer
Viña Pomal Reserva – White: Viura, Garnacha blanca and tempranillo
Viña Pomal Reserva - Red: Tempranillo, Garnacha and Graciano
Ars Collecta: Chardonnay, Parellada and Xarel-lo
Coffees and herbal teas

160€

VAT Included