

CHRISTMAS

MENÚ

*Our Raisin Bread with Picual Olive Oil and Flaked
Saltband black olives with smoked butter*

Iberian tasting

5J Ham

Iberian croquette

Ham broth

Croquettes

Torrezno VV



Grilled red prawns

Artichoke with cured egg yolk and hints of poultry

Mediterranean prawn with veal fat and caviar

Courgette, pear and walnuts

Grilled tuna morrillo with wagyu juice

Sea bass with pumpkin and snow peas



Liquid vermouth sorbet



Pigeon ravioli with almond mole

Suckling pig lollipops



Suzette Strawberries



Petits fours

NEW YEAR'S EVE

MENÚ

Butter candles

Our raisin bread with picual and olive oil, flaky salt, and black olives served with smoked butter

Piquillo pepper cannula with creamy salad cream, cured tuna belly and Iranian caviar 00

Tasting menu of the Queen of the Mediterranean

Red prawn pancake

Red prawn croquette

Red prawn tartare

Charcoal-grilled red prawn with veal fat

Pumpkin and black truffle fritters

Gazpachuelo with oysters, mussels and smoked eel

Norway lobster Wellington with saffron hollandaise

Braised and pickled monkfish

Sorbet in an apple glass

Charcoal-grilled clean txuleta taco

Top 3 chocolate

Puff pastry torrija

Petits fours