

CHRISTMAS 2025 | GROUPS MENU 1

STARTERS TO SHARE

Marinades assortment (tuna, harvestfish and salmon)
Iberian cured meats assortment (ham, spicy sausage and loin)
Free-range fried eggs with potatoes and Iberian ham

MAIN COURSE TO CHOOSE

Grilled sea bass,
pumpkin and orange blossom rice
or

PX-glazed Iberian cheek,
creamy sweet potato and crispy leek

DESSERT

Payoyo cheesecake
with red fruit coulis and crispy almonds

CELLAR

Antea 2022 white wine, DO Rioja
Abadía Da Cova Fudre red wine, DO Ribeira Sacra
Manzanilla
Mineral water, Soft drink, Beer

60

Price in euros, per person. VAT included. Drinks included
Starters: 1 dish for every 3 diners
Main course to be chosen in advance (closed menu)

CHRISTMAS 2025 | GROUPS MENU 2

STARTERS TO SHARE

Iberian ham platter
Huelva white shrimp
Chop croquette
Smoked sardine toast
with beetroot hummus and sprouts

MAIN COURSE TO CHOOSE

Confit cod loin, piquillo pepper velouté and capers
or

Grilled acorn-fed Iberian prey, violet potato parmentier
and Oloroso sherry wine juice

DESSERT

Chocolate and nut brownie with ice cream

CELLAR

Lapola white wine, DO Ribeira Sacra
Forlong Tintilla red wine, IGP Cádiz
Manzanilla
Mineral water, Soft drink, Beer

70

Price in euros, per person. VAT included. Drinks included
Starters: 1 dish for every 3 diners
Main course to be chosen in advance (closed menu)

CHRISTMAS 2025 | GROUPS MENU 3

STARTERS TO SHARE

Iberian ham platter
Local cheeses assortment
Sanlúcar prawn
Ham croquette

MAIN COURSES

Sea bass ceviche, yellow chili, mango, and fresh cilantro
Baked turbot, creamy cauliflower and black garlic chips
Aged beef sirloin, truffled potato gratin
and sherry wine sauce

DESSERT

Chocolate coulant with Bourbon vanilla ice cream

CELLAR

Dido Blanc white wine, DO Montsant
La Mateo red wine, DO Ca Rioja
Manzanilla
Mineral water, Soft drink, Beer

90

Price in euros, per person. VAT included. Drinks included
Starters: 1 dish for every 4 diners