



## CHRISTMAS 2025 GROUPS MENU 1

### TO SHARE

Iberian cured meats assortment  
Garlic shrimp salad  
Fried cuttlefish with lime  
Fried anchovies  
Kumato, confit tuna, pickled red onion, and EVOO  
Fried eggs with Iberian ham and truffle  
Ham croquettes  
Galician-style octopus  
Iberian cheeks

### DESSERT

Three homemade desserts assortment

### CELLAR

El Sueño del Niño Zalema Lince  
organic white wine, Huelva  
Marcelino Serrano Reserva organic red wine, Jaén  
Beer, Manzanilla, Fino  
Mineral water, Soft drink, Juice

45

## CHRISTMAS 2025 GROUPS MENU 2

### STARTERS TO SHARE

Iberian ham platter  
Cheese platter  
Our bravas spicy potatoes  
Orange pâté  
Iberian prey mini "flamenquines"  
with lime and basil mayonnaise

### MAIN COURSE TO CHOOSE

Wild sea bass loin, asparagus risotto  
and crispy parmesan  
or  
Grilled acorn-fed Iberian prey, sweet potato cream,  
pickled red onion, and PX reduction

### DESSERT

Aire de Sevilla (chocolate cake with orange,  
orange blossom cream and mint)

### CELLAR

Viña Caeira Crianza white wine, DO Rías Baixas  
Paraje del Mincal red wine, Norte de Granada  
Beer, Manzanilla, Fino  
Mineral water, Soft drink, Juice

55

## CHRISTMAS 2025 GROUPS MENU 3

### STARTERS TO SHARE

Iberian ham platter  
White shrimp from Huelva  
T-bone steak croquette  
Burrata, rocket, avocado and truffle jelly  
Almadraba bluefin tuna tataki,  
eggplant cream and black sesame  
Steak tartare and mustard mayonnaise  
on crystal bread

### MAIN COURSE

Suckling lamb confit, spiced couscous  
and lemon-flavored Greek yogurt

### DESSERT

Dark chocolate dome with bitter orange heart  
and almond crunch

### CELLAR

O Luar do Sil white wine, DO Valdeorras  
Entredicho organic & vegan red wine, Sierra de Segura  
Beer, Manzanilla, Fino  
Mineral water, Soft drink, Juice

75



Price in euros, per person. VAT included. Drinks included. Menu 2: Main course to be chosen in advance.  
In case of food allergies or intolerances, please ask our staff.

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