



C H R I S T M A S E V E

Seville, December 24th, 2026

APPETIZERS

Red prawn pani puri

Red prawn tartare, avocado cream, fresh lime, and caviar

Foie gras Royale, Coppa di Parma, and hazelnut

Foie gras cream, Oloroso reduction, and warm brioche

Duck pringá crisp

Delicate crisp, tender duck filling, and fresh mint emulsion

Lobster and scallop

Lobster medallion, scallop, caramelized leek, shellfish bisque, and fortified wine

Christmas capon

Foie gras and truffle stuffed morel mushroom, hestnut cream, and roasted poultry jus

Meyer lemon

Lemon sorbet, champagne granita, and fresh basil oil

Christmas Lime Pie

*Mint sponge cake, lime and ginger cream,
lime crumble, French meringue, and white chocolate ice cream*

WINE SELECTION

Mercier Brut. AOC Champagne. Pinot Noir, Pinot Meunier, Chardonnay

Imalia Godello. Vino de Paraje DO Bierzo. Godello

Predicador Tinto. DOCa Rioja. Tempranillo, Garnacha, Mazuelo, Graciano

Mountain wine. DO Málaga. Moscatel de Alejandría

180

Executive Chef Marco Atzeni

Gala dinner with musical entertainment. Start time: 8:30 PM

Price in euros, per person. VAT included. Wine selection included.

Please ask our staff regarding food allergies or intolerances.

EME

C a t e d r a l H o t e l

M E R C E R

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NEW YEAR'S EVE

Seville, December 31st, 2026

APPETIZERS

French oyster

Green grape aguachile, cucumber, kaffir lime, and salmon roe

Demi-cuit foie gras

Roasted beetroot, raspberry, Sherry reduction, and hazelnut

King crab and caviar

Lightly warmed King crab, avocado, kaffir lime, crème fraîche, and Riofrío caviar

Scarlet shrimp and beurre blanc

Scarlet shrimp, smoked cauliflower cream, Manzanilla beurre blanc, and smoked herring roe

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Wagyu

Truffled celeriac, glazed French onion, Porcini mushrooms, and Pedro Ximénez reduction

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Mandarin and yuzu

Mandarin and yuzu sorbet, citrus gel, basil granita, and EVOO

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New Year's Eve Opera

Sacher sponge cake, buttercream, chocolate mousse, crumble and gold

12 lucky grapes and champagne by our panoramic rooftop, La Terraza del EME

WINE SELECTION

André Clouet Grande Réserve Grand Cru. AOC Champagne. Pinot Noir

Predicador Blanco. DOCa Rioja. Viura, Garnacha Blanca, Malvasía

Hispania. DO Ribera del Duero. Tempranillo, Garnacha, Albillo mayor

Demorado. Jaén. Bobal, Syrah, Nebbiolo & Saperavi

350

Executive Chef Marco Atzeni

Gala dinner with musical entertainment. Welcome drink: 8:00 PM / Dinner starts: 8:30 PM

Price in euros, per person. VAT included. Wines included.
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EME
Catedral Hotel
MERCER



CHRISTMAS EVE • CHILDREN'S MENU

APPETIZERS

Cheese croquettes
Mini tomato, mozzarella, and basil pizza
Crispy chicken and cheddar cheese mini brioche

Lobster-filled bauletti pasta
Tomato and Parmesan sauce

Chicken Wellington
*Free-range chicken stuffed with ham and cheese,
thin puff pastry, potatoes puré, and mild poultry jus*

Christmas Sphere
Milk chocolate, vanilla, and hazelnut Crunch

Water, juices, and soft drinks

65



NEW YEAR'S EVE • CHILDREN'S MENU

APPETIZERS

Creamy Ibérico ham croquette
Mozzarella and tomato mini calzone
Prawn tempura with mild cocktail sauce

Gratin of free-range chicken gnocchi
San Marzano tomato and Parmesan

Veal medallion
Potatoes puré, glazed carrot, and meat jus

New Year's Eve Sphere
Chocolate and vanilla, crunchy hazelnut praline, and caramel ice cream

Water, juices, and soft drinks
12 lucky grapes by La Terraza del EME

95

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