



CHRISTMAS 2025 GROUPS MENUS

OPTION 1

Starters to share

National cheeses board with jam and nuts
100% acorn-fed jamón and bread toasts with tomato
Garlic shrimp salad
Chef's croquettes assortment

Main course to choose

Salmon with light cauliflower cream,
champagne veil, and glazed vegetables
or

Acorn-fed Iberian prey with potatoes,
Padrón peppers, and roasted garlic cream

Dessert

Rice pudding with coconut milk

50

Price in euros, per person. VAT included. Drinks not included.
In case of food allergies or intolerances, kindly ask our staff.

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OPTION 2

Starters to share

National cheese board with jam and nuts
100% acorn-fed jamón and bread toasts with tomato
Salmon and pickle salad with mustard and dill mayonnaise
Chef's croquettes assortment
Crispy rib eye with spring onion béchamel and demi-glace

Tuna tartar mini brioche
with avocado and galangal-coconut ajoblanco cream

Main course to choose

Baked sea bass with champagne beurre blanc
and smoked celeriac purée
or

Creamy rice with duck magret and blackcurrant sauce

Dessert to choose

Creamy cocoa with walnut cream and gianduja ice cream
or

Mascarpone and yuzu tiramisu with pistachio crumble

80

Price in euros, per person. VAT included. Drinks not included.
If you have any food allergies or intolerances, kindly ask our staff.