

# DINNER OF CHRISTMAS EVE

## Adults

### APPETIZER

Lima-style ceviche with fresh sea bass and yellow chili

### TO START

Lobster cream with Mezzaluna sauce

### PASTA

Homemade ravioli with foie gras and fresh truffle

### MAIN

Pressed lamb, Pedro Ximénez reduction and lilac potato parmentier

### WE END UP WITH

Oval Rocher of Christmas Nougat

PRICE X ADULT  
75  
€

## Childrens

### STARTER

Soup of "galets"

### MAIN

Veal Milanese Neapolitan Style

### DESSERT

Chocolate Madness

PRICE X UNDER 14  
25  
€

\*Drinks not included

# BUFFET DINNER OF NEW YEAR'S EVE

## CHEESE AND SMOKED

Variety of national cheeses (sheep, goat and cow)  
Smoked salmon • Anchovies from Roses  
Smoked cod

## LIVE HAM SLICING

100% Iberian ham

## SALADS

Cous cous tabbouleh  
Sea bass and yellow chili ceviche from Lima  
Green arugula and watercress salad  
Garden salad with avocado  
Roasted vegetables escalivada  
Palm hearts with citrus vinaigrette  
Asparagus from Navarra and lime mayonnaise

## ASIAN

Flamed salmon belly niguiris  
Marinated tuna niguiris • Eby Roll  
Salmon Skin Roll • Spicy Tuna Roll

## SPOON

Lobster cream

## LIVE GRILL

Black pudding and Creole Chorizo • Roast "Tira"  
Beef entrecote • Flank medallion

## WINE CELLAR

Red wine *Perelada 3 Finques Crianza 2018*  
- D.O Empordá

White wine *Valtravieso Nogara 2021*  
- D.O Rueda

Cava *Parxet Brut Nature 2019* - D.O Cava

Water, beer and soft drinks

## SEAFOOD

Norway lobster • Prawns • King prawn  
Cañailas • Mussels

## GRILLED FRESH FISH

Norwegian Salmon • Red Tuna • Sole

## THE HOT

Monkfish in green sauce with clams  
Atlantic sea bass in Romesco sauce  
Piquillo peppers stuffed with cod brandade  
Duroc pork sirloin at low temperature  
in mushroom sauce  
Roast "picantón" with plums and raisins

## GARNISH

Creamy potato, butter and truffle aroma  
Mushrooms Provençal style • Grilled potatoes  
Seasonal grilled artichokes  
Fresh Vegetable Panache (Green Beans, Carrots, Peas,  
Broccoli, Cauliflower and Brussels Sprouts)

## DESSERTS

Seasonal fruit mosaic  
Panacota with figs and spiced bread  
Blackcurrant Souffle • Christmas Nougat Ingot  
Truffle masini, cream and whipped yolk  
Coffee Eclair • Chocolate Madness

## TO END...

Assortment of Christmas polvorones and nougats  
Coffee and Infusions

PRICE X ADULT  
180  
€

PRICE X UNDER 14  
90  
€