

MENU

Christmas menu for groups and companies

Minimum 15 people



SPANISH WELCOME COCKTAIL

Crisps and olives
Home-made mini croquettes of squid in its ink
Mini Russian salad crispy bread with Cantabrian anchovies
Grissini with Iberian ham

**PRICE 8€ P.P.
VAT INCLUDED**

FUSION WELCOME COCKTAIL

Japanese nuts
Home-made mini Iberian ham croquettes
Prawn in panko with kimchi sauce
Rosmary Focaccia with pistachio mortadella and red pesto
Mini cochinita pibil bao buns with pickled onion and cilantro

**PRICE 10€ P.P.
VAT INCLUDED**

RICE MENU

Burrata salad, avocado cream and candied cherry tomatoes
To choose from:
Traditional *A Banda* rice with red prawns, squid, sea bream, seafood broth and pepper aioli
or
Preso Ibérica rice with seasonal vegetables and rosemary
Nougat coulant with ice cream and red fruit sauce

PRICE €45 P.P. VAT INCLUDED
Includes water, beer, soft drinks and house wine during the meal

PREMIUM MENU

Courgette cream with aubergine tartar and EVO caviar
To choose from:
Veal cheek, potato Parmentier and truffle sauce
or
Baked sea bass with garlic sauce, baby potatoes and vegetables
Warm apple crumble with vanilla ice cream

PRICE €55 P.P. VAT INCLUDED
Includes water, beer, soft drinks and premium wine during the meal.

TOP MENU

Duck and *foie gras* cannelloni with mustard and leek sauce
Ravioli stuffed with boletus with truffle sauce
To choose from:
Beef tenderloin, with roasted garlic praline and baby potatoes
or
Baked turbot with wok vegetables
Brioche *Torrija* with vanilla ice cream

PRICE €65 P.P. VAT INCLUDED
Includes water, beer, soft drinks and premium wine during the meal.

