



# CORPORATE CHRISTMAS MENUS 2026



For groups of 12 or more





# WELCOME COCKTAILS



The perfect start to Christmas

## WELCOME DRINK

**€4 per person**

Potato Crisps and Olives

*Cava, wine or beer, soft drinks and water are included in the cocktail price.*



## WELCOME COCKTAIL

**€8 per person**

Grissini with Iberian Ham

Mini Russian Salad Rings with Cantabrian Anchovy

Panko-Crusted King Prawn with *Kimchi* Mayonnaise

*Cava, wine or beer, soft drinks and water are included in the cocktail price.*



## WELCOME COCKTAIL 2

**€12 per person**

Grissini with Iberian Ham

Mini Russian Salad Rings with Cantabrian Anchovy

Panko-Crusted King Prawn with *Kimchi* Mayonnaise

Vegetable Gyoza with *Teriyaki* Sauce

*Cochinita Pibil* Taco

*Cava, wine or beer, soft drinks and water are included in the cocktail price.*



# MEDITERRANEAN ESSENCE MENU



## TO SHARE

Iberian Ham with Cristal Bread and Grated Tomato

*Manchego* Cheese with Toasted Almonds

Creamy Iberian Ham Croquettes

Pink Tomato Salad with Cantabrian Albacore Tuna Belly,  
*Piparra* Peppers and Kalamata Olives



## CHOICE OF MAIN COURSE

**Traditional Arroz a Banda**

With Sea Bream, King Prawn and Saffron *Alioli*

or

**Creamy Iberian Secreto Rice**

With Seasonal Mushrooms and Shavings of Aged Cheese



## A SWEET FINALE

Caramelised *Brioche* French Toast with Vanilla Ice Cream

Selection of Christmas Sweets

**€48 per person**



# JOURNEY OF FLAVOURS MENU



## TO SHARE

Creamy *Burrata* with Semi-Dried Tomato, Basil *Pesto* and Toasted Pine Nuts

Panko-Crusted King Prawn with Kimchi Mayonnaise

Bluefin Tuna Tartare with Avocado, Toasted Sesame and Ponzu Vinaigrette

Crispy Confit Duck Cannelloni with Hoisin Sauce and Pickled Onion



## CHOICE OF MAIN COURSE

### Grilled Iberian Presa

With Celeriac Purée and Seasonal Vegetables

or

### Sea Bass Fillet

With Champagne *Velouté*, Green Asparagus and *Fondant* Potato



## A SWEET FINALE

Chocolate Hemisphere with Almond and Hazelnut Crunch  
and a Velvet Chocolate Finish

Selection of Christmas Sweets

**€57 per person**



# CHEF'S CREATIONS MENU



## TO SHARE

Red prawn tartare on a light Raf tomato cream,  
basil oil and crisp cristal bread

Slow-cooked egg with truffled potato cream, sautéed mushrooms,  
potato crisps and crispy Iberian ham.

Grilled octopus on smoked *parmentier* with La Vera paprika oil



## CHOICE OF MAIN COURSE

**Slow-cooked glazed beef cheek**

With truffled potato cream and caramelised shallots

or

**Corvina fillet**

With light fennel cream, seasonal vegetables and citrus *beurre blanc*



## A SWEET FINALE

Jijona nougat *coulant* with light chocolate soup and almond crunch.

Selection of Christmas sweets

**€66 per person**



# GRAND CHRISTMAS GALA MENU



## AMUSE-BOUCHE

Scallop Gratin with Herb and Lime Butter



## INDIVIDUAL STARTERS

Lobster Terrine with *Miso* Mayonnaise and Citrus Pearls

Raf Tomato Cream with Seasoned Salmon Tartare, Imperial Caviar and Toasted Sesame



## CHOICE OF MAIN COURSE

### Beef Tenderloin

With Seared *Foie Gras*, Layered Potato, Glazed Shallots and Port *Jus*

or

### Oven-Roasted Turbot Fillet

With Leek Cream, Green Asparagus and Cava *pilpil*



## A SWEET FINALE

Baked Artisan Manchego Cheesecake with Raspberry Sauce,  
Red Berries and Lotus Biscuit Crunch

Selection of Christmas Sweets

€78 per person

## TERMS & CONDITIONS

- Drinks are included during the meal, together with bread service, water, soft drinks, beer, regional wine and coffee.
  - Drinks consumed before the meal begins or after dessert will be charged separately.
  - Menus are available for groups of 12 people or more.
    - Exclusive use of the umawa dining room or the unik private dining room is available at no additional cost, subject to availability.
    - Exclusive use of il Palco is available at no additional cost for groups of 70 people or more.
  - The selected menu and the final number of guests must be confirmed at least seven days in advance.
  - All guests must select the same menu. Main courses may be chosen individually and must be communicated in advance.
- Allergies, food intolerances and dietary requirements must be communicated at the time of confirmation.

## OPEN BAR

- Spirit & Mixer: **€9 per drink.**
- Premium open bar for one hour: **€16 per person.**
- Each additional hour: **€5 per person.**

All prices include VAT.

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## EXTRAS

- DJ service from **€590.**
- Open bar from **€16 per person.**
- Late-night snack from **€8 per person.**
- Decoration and additional services: equipment hire, entertainment, photography and other bespoke options.

Please ask us about exclusive-use conditions for our different venues.

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## CONTACT

Contact us to book your company's Christmas lunch or dinner.

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