

CHRISTMAS MENU

25th December




TO CHOOSE FROM

Appetizer 1 + € 5 / p

Glass of cava

Vegetable snacks

 Authentic Basque “gilda” (chilli pepper, olive and anchovy appetiser)

Mini Iberian ham croquettes

Appetizer 2 + € 11 / p

Glass of cava or vermouth

Vegetable snacks

Shavings of Iberian ham and glass bread with tomato

Cream of pheasant with truffles

 Kalix caviar and red prawn tartar

 Mini mushroom croquettes

 Gluten free

 Vegetarian





CHRISTMAS

Appetizers

-  Foie Royale with Palo Cortado sherry

Steak tartar brioche


Choice of starters

Escudella, galets and carn d'olla
soup

or

Cannelloni stuffed with Catalan
Christmas roast, mushrooms and
béchamel sauce with truffles

Choice of main courses

-  Roasted fresh fish of the day with
saffron potatoes, bouillabaisse
broth and cuttlefish ribbons

or

Catalan-style free-range chicken
stuffed with dried apricots, prunes
and pine nuts in a mellow wine
sauce



€65 restaurant
€75 private room
VAT included

CHRISTMAS

Desserts

🍵 Mini chocolate Yule log *

Nougat and wafer sticks

Coffees and herbal infusions

Mineral water, beers and soft drinks

Cellar

(included)

So Blanc (D.O. Corpinnat)
Xarel·lo

So Negre (D.O. Corpinnat)
Ull de Llebre

Mosset Brut Nature (D.O. Corpinnat)
Macabeo, xarel·lo, parellada

Superior Cellar

+ € 3 / p

Pazo das Bruixes
(D.O. Rías Baixas) *Albariño*

Las Pisadas
(D.O.C. Rioja) *Tempranillo*





CONDITIONS

- Menu available on 25th December 2021.
- In advance, the same menu must be chosen for all guests and select one dish from each section (starter and main course).
- Once the service is finished, the drinks will be charged separately.
- Those prices are per person.
- VAT included.





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