

# CHRISTMAS MENUS

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# OPTIONAL APPETIZERS

Aperitif 1.....12,5 € / person

The authentic “Gilda Vasca” (a Basque-style tapa with a rolled anchovy, pitted olive and spicy pickled green pepper on a cocktail stick)

“Causa limeña” (a chilled Peruvian appetiser of layered potatoes) with bluefin tuna and spicy mayonnaise

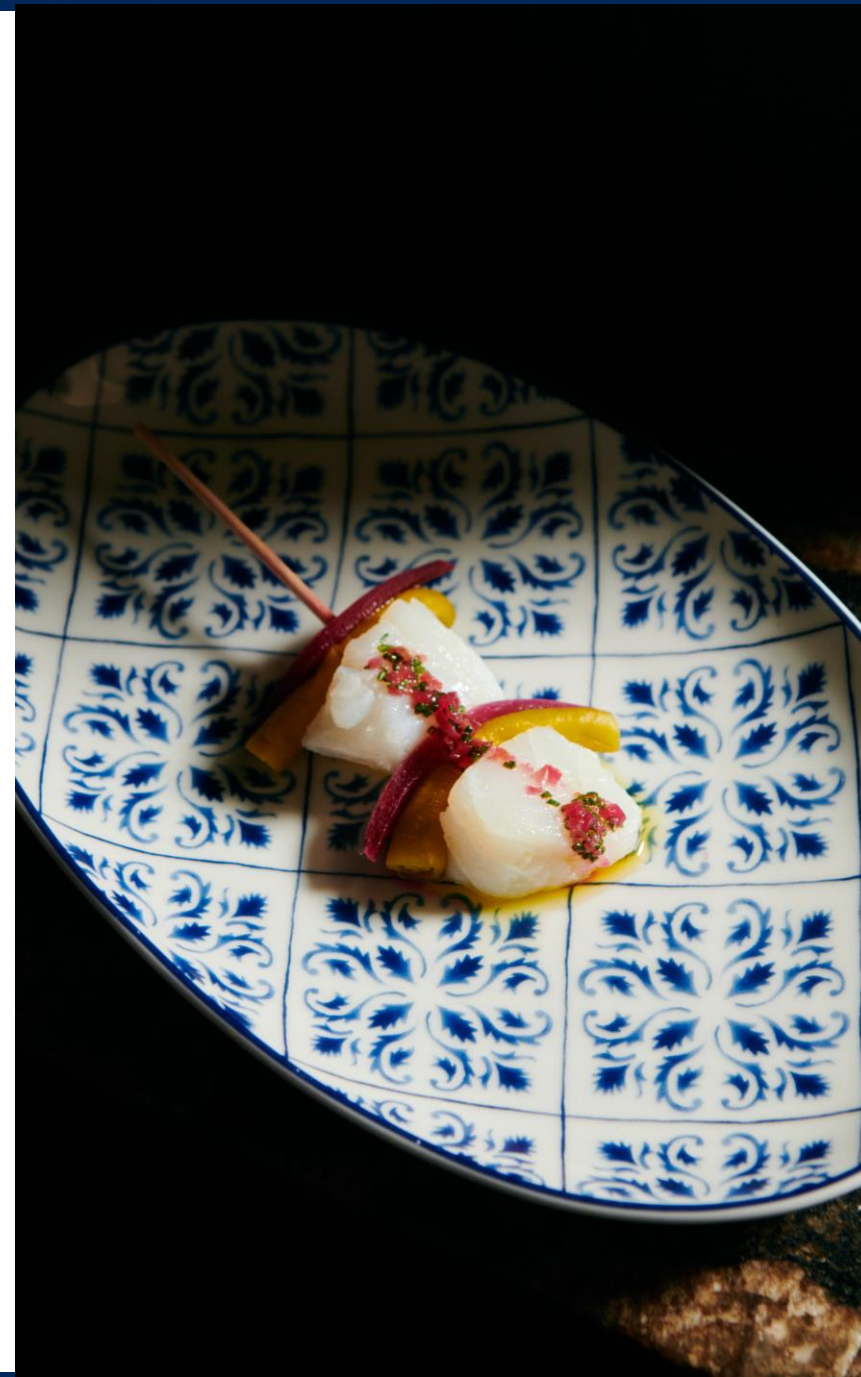
Marinated salmon skewer with herby yoghurt and roe

Truffled pheasant velouté

Free-range chicken and Iberian ham croquettes



VAT included





# CHRISTMAS MENU

## 1st menu.....57 € / person

Home-made prawn ravioli with an Asian-style bouillabaisse from the juices and a free-range egg

Char-grilled Iberian pork shoulder in a goat's milk cream with Ras el Hanout-spiced aubergines

Vanilla and caramel crunch

Coffees and teas

*Turrón* and wafer rolls

## 2nd menú .....57 € / person

 Artichoke, prawn and duck ham salad with a pine nut vinaigrette

Baked hake with tenderstem broccoli bubble and squeak, kale, ginger and mint

Greek yoghurt with vanilla, rolled-oat granola and strawberries

Coffees and teas

*Turrón* and wafer rolls

 Suitable for coeliacs

VAT included

# CHRISTMAS MENU

3rd menu.....62 € / person

## To share

Ham and Iberian pork loin with Catalan ciabatta-style “glass bread” with tomato

Crab salad brioche, "sweet chili", cilantro and lime

Calamari in their ink croquettes

Steamed Galician mussels with herby butter and spices

 Salted prawns with citrus mayonnaise

## Main course choice

Oven-baked sea bass with roasted cauliflower, squid a la meunière with capers and lemon

or

Off-the-bone shoulder of lamb with smoked aubergine, honey and curried yoghurt dressing

## Dessert

Double chocolate tart with a hint of lime

Coffees and teas

*Turrón* and wafer rolls

 Suitable for coellacs

VAT included







# WINES

Wine included in menu 1 and 2  
(a bottle for every two people)

Afortunado (D.O. Rueda)  
Verdejo

Jardín Rojo (D.O.Ca. La Rioja)  
Tempranillo

Wine included in menu 3  
(a bottle for every two people)

Joan Sardà (D.O. Penedès)  
Chardonnay

Joan Sardà (D.O. Penedès)  
Cabernet sauvignon

Castell de Ribes brut nature (D.O. Cava)  
Xarel·lo, macabeu, parellada

\*In all menus: mineral water, beer and soft drinks are included

VAT included



# TERMS AND CONDITIONS

- In Menu 3, the main courses must be chosen in advance.
- This service lasts 2 hours.
- Once the service has finished, any drinks shall be charged for separately.





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