

CHRISTMAS MENU

24 December



OPTIONAL APPETISER

Glass of cava or vermouth

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 ceviche mayonnaise

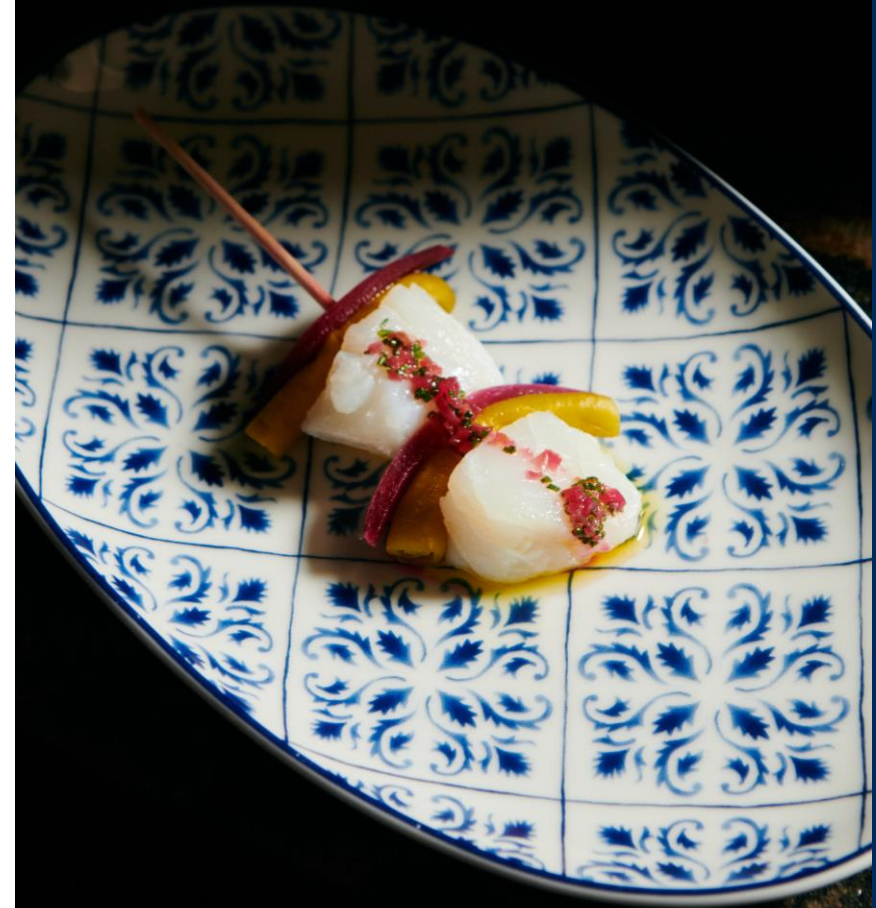
Truffled pheasant velouté

Free-range chicken croquettes with Iberian ham



VAT included

€12.50/person





CHRISTMAS EVE MENU

Starters

Iberian pork fillet and ham with glass bread and tomato

Chicken salad brioche with prawns, sweet chilli, coriander and lime

Truffled chicken croquette

Galician clams, "Mosset" fine sauce and herring roe

Salted red prawn

Main dish to choose

Hake with creamed celeriac and curried mussels

or

Grilled suckling calf, roast sweet potato purée, peppers and gravy

Dessert

Textures of chocolate with raspberries

Coffees and teas

Nougats and wafers

VAT included

€70/person in the restaurant
€80/person in a private room



WINES

Wine included

in the menu
(1 bottle for every two people)

So blanc (D.O. Penedès)
Xarello

So negre (D.O. Penedès)
Ull de llebre

Castellroig B.N. (D.O. Corpinnat)
Macabeo, xarel.lo, parellada

Superior Wine

+€5/person
(1 bottle for every two people)

Afortunado (D.O. Rueda) Verdejo

Urbion crianza (D.O. Ca. La Rioja) Tempranillo,
grenache

Castellroig B.N. (D.O. Corpinnat) Macabeo, xarel.lo,
parellada

*Mineral water, beer and soft drinks included

VAT included



SERVICE TERMS AND CONDITIONS

- Menu available on 24 December 2024.
- All the diners must choose their main dish in advance.
- Once the service has ended, the drinks will be billed separately.





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