

# CHRISTMAS MENU

25 December

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# OPTIONAL APPETISERS

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 spicy mayonnaise

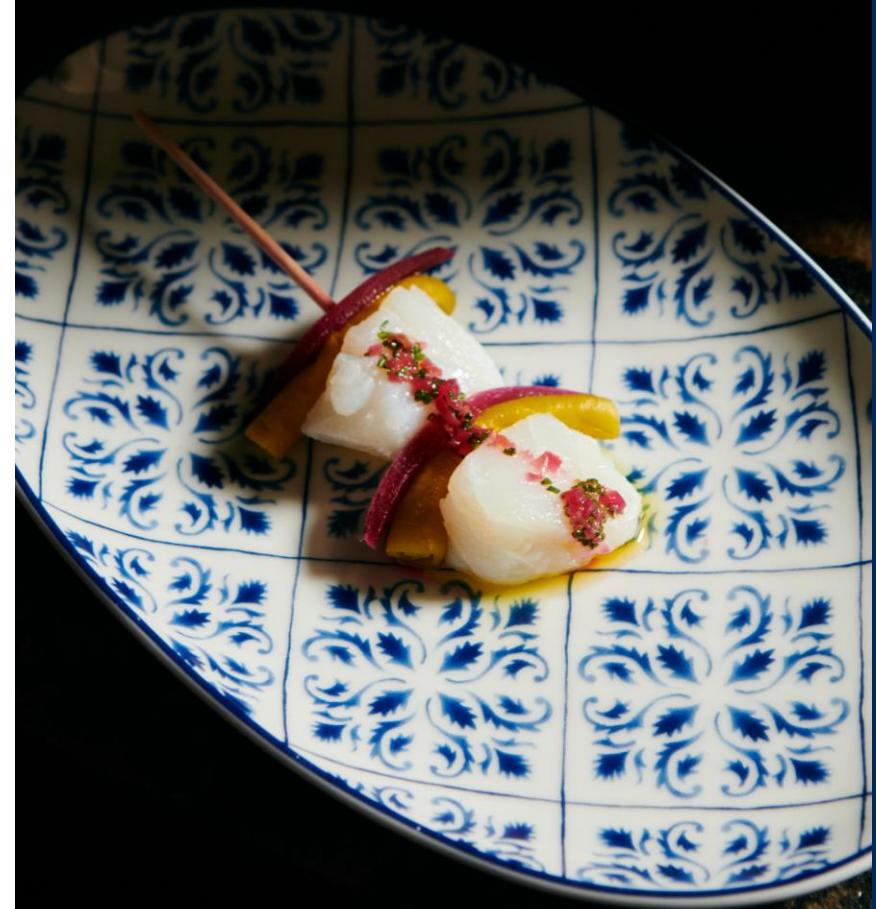
Truffled pheasant velouté

Free-range chicken croquettes with Iberian ham



VAT included

€12.50/person





# CHRISTMAS MENU

## Appetisers

Russian salad with seafood, marinated mayonnaise and trout roe

## Starter to choose

Christmas “escudella” [noodle broth] with its “carn d’olla” [stewed meat and vegetables]

or

Roast meat cannelloni with truffled béchamel sauce and chanterelles

## Main dish to choose

Chargrilled turbot, emulsified jus of yellow peppers and vanilla, green oil and broccolini shoots

or

Free-range chicken with a Catalan stuffing of dried apricots, prunes, pine nuts and aged wine

## Dessert

Mini chocolate yule log

Coffees and teas  
Nougats and wafers

VAT included

€80/person in the restaurant  
€90/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 25 December 2024.
- The same menu must be chosen for all the diners in advance, choosing a dish from each section (starter and main dish).
- Once the service has ended, the drinks will be billed separately.





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