



Festive Menu December

24 Christmas Eve,
25 Christmas Day &
26 "Sant Esteve" Day



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APPETIZER

Torreznos shavings

STARTERS (to share)

Langoustine-style monkfish with fruit and vegetable salad

Duo of chicken and ham croquett

Acorn-fed ham from Salamanca

Coca bread with tomato

FIRST COURSE (for the whole table)

‘Escudella barrejada’

SECOND COURSE

Choice of rice, meat or fish

RICE (to choose)

Paella Parellada with prawns and monkfish (all peeled)

Organic vegetable paella

Catalan-style rice (creamy)

Fideuà with oxtail and vegetables

MEAT (to choose)

Sant Esteve cannelloni

Slow-cooked lamb shoulder with creamy potato and truffle (**suppl. €5**)

Martiko confit duck (Navarra) with forest fruit syrup and apple

Beef entrecôte with garnish (**suppl. €3**)

FISH (to choose)

Cod with red peppers and its cooking juices

DESSERT (to choose)

Carrot cake

Xàtiva cake

Pistachio cheesecake

Horchata torrija with vanilla ice cream

Ice cream

DRINKS

Amparín white (D.O. Rueda)

Ramón Bilbao red wine (D.O.Ca. La Rioja)

Mineral water or soft drink

+

Coffee or tea

Glass of cava + nougats (supplement €10)