



## CHRISTMAS EVE MENU

### SHARED APPETISER

Crunchy cod.

### STARTERS

Portobello and truffle oil buffalo *stracciatella*  
Scallops in black marinade, sesame  
and smoked tuna.

### MAIN COURSE TO SELECT

Creamy beef terrine with the meat  
juices and chestnuts.  
Sea bass with a dill and mustard  
butter cream sauce.

### DESSERT

Roasted peach with almonds, thyme  
and *merengue* ice-cream.  
Coffee & traditional Spanish Christmas nougats.

### WINE CELLAR

Ribera del Duero, Rioja, Verdejo,  
Albariño and glass of cava.  
Beer, water & soft drinks.

**€59** VAT included

Avinguda de l'Institut Obrer de València, 20  
Tel: 963 314 113



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## CHRISTMAS MENU

### SHARED APPETISER

Foie and penny bun mushroom tartlet.

### STARTERS

Prawn *ceviche* with sweet curry  
sauce and lime.

*Vitello*-style cured pork loin with pickles.

### MAIN COURSE TO CHOOSE

Creamy rice with duck and wild chanterelle.

Turbot in sweet & sour *meunière* sauce  
and baby vegetables.

### DESSERT

Lemon tartlet with *merengue* and mint.

Coffee & traditional Spanish Christmas nougats.

### WINE CELLAR

Ribera del Duero, Rioja, Verdejo,  
Albariño and glass of cava.

Beer, water and soft drinks.

**59€** VAT included

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## **NEW YEAR'S EVE MENU**

### **SHARED APPETISER**

Cardinal prawn with lime salt.

### **STARTERS**

Steak tartare with cured egg yolk  
and Worcestershire sauce.

Cod with confit tomatoes and crispy  
black olives.

### **MAIN COURSE TO SELECT**

Roasted pork knuckle with truffle infused potato.  
Confit monkfish with orange and hoisin sauce.

### **DESSERT**

Cacao cream, caramelized hazelnuts,  
and red berry ice-cream.

Coffee, traditional Spanish Christmas nougats  
and *Grapes of Luck*.

### **WINE CELLAR**

Ribera del Duero, Rioja, Verdejo,  
Albariño and *glass of cava*.

Beer, water & soft drinks.

**€69** VAT included



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## **CHILDREN'S MENU**

### **STARTERS**

Cured ham croquettes.  
Iberian cured meats platter.  
Cheese platter.

### **MAIN COURSE TO SELECT**

Cannelloni au gratin with cheese.  
Baked rice.  
Breaded codfish with potatoes.

### **DESSERT TO SELECT**

Chocolate brownie with vanilla  
ice-cream.  
Seasonal fresh fruit.

### **BEVERAGES**

Water and soft drink.

**€28** VAT included