



Festive

MENU

SERVED ON 20.12 - 23.12 AND 26.12 - 02.01

APPETIZERS

Olive oil butter with brioche

STARTERS

Oyster with citrus caviar aguachile

Roasted tomato salad with gorgonzola and truffle

Braised artichoke with mushroom broth
and anchovy powder

Galets broth

MAIN COURSES

Seabass mosaic over gazpachuelo and herb oil

or

Lamb cannelloni wrapped in crispy potato,
passion fruit chutney and its own gravy velouté

DESSERTS

Christmas textures

€ 40,-



Festive

WINES

SERVED ON 20.12 - 23.12 AND 26.12 - 02.01

APPETIZERS

Palo Cortado 1730
(Jerez)

STARTERS

Gramona Roent Rosé, Corpinnat (Sparkling Wine)
Caraballas Verdejo, Rueda (White Wine)

MAIN COURSES

Caraballas Verdejo, Rueda (White Wine)
or
ARX, Tierra de Cádiz (Red Wine)

DESSERTS

El Candado Pedro Ximenez, Jerez, (sweet wine)

€ 25,-