

# Christmas Lunch 2019

# Christmas Menu 1

# Table centre appetizers

National squid with mango all i oli
Homemade croquettes
Pan fried potatoes with ham and fried eggs
Courgette and leek quiche

#### Main course

Iberian pork sirloin with mushroom sauce or \*optional fish dish, specifying number of diners (Sea bream with crispy vegetables and saffron cream)

## **Dessert**

Homemade fried milk

#### **Included drinks**

Rioja red wine, Rueda white wine, soft drinks, beer or Cava

Coffee, tea

Price: 30€

# Christmas Menu 2

# Table centre appetizers

Seafood salad with anchovies
Vichisoise with crispy ham
Flat bread with tuna ratatouille
Caesar bouquet salad with chicken, croutons & bacon

#### Main course

Beef cheek confit with pears in wine or \*optional fish dish, specifying number of diners (Sea bass with cream of asparagus with crispy ham)

#### **Dessert**

3 chocolate pancota

## **Included drinks**

Rioja red wine, Rueda white wine, soft drinks, beer or Cava

Coffee, tea

Price: 29€

# Christmas Menu 3

# Table centre appetizers

Fried fish & squid

Seafood and artichoke salad

Mediterranean salad with duet sauce

#### Main course

Duet of rices to choose from: "Senyoret", "Pork & vegetable", "Alicantina", "Iberian secreto with mushrooms", "Rabbit with chickpeas and garlic sprouts"

#### **Dessert**

Homemade cream cheese with red fruits and biscuit crunch

#### **Included drinks**

Rioja red wine, Rueda white wine, soft drinks, beer or Cava

Coffee, tea

Price: 27€

# **SERVICES:**

**Drinks 5€** 

DJ included with more than I20 people

All prices include VAT