



CHRISTMAS MENU I

APPETIZER

Sardine coca bread with escalivada and pickled chirimia cream

ENTRÉES

Carpaccio of picanha and truffle

Cuttlefish with mayokimchi

FIRST COURSE

Boletus cream with mushrooms

FISH

Hake casserole with shrimp and caramelized potato

MEAT

Royale of roaster with pine nuts, dried apricots, tender wheat and corn

DESSERT

Nougat mousse with chocolate ice cream



60€

- Drinks included -



Red

Marques de Riscal
Arienzo Crianza (Rioja)

Valduero Crianza
(Ribera del Duero)

El Chaval
(Utiel -Requena)

Las 2 Ces
(Utiel -Requena)

White

Marques de Riscal Verdejo
(Rueda)

Las 2 Ces
(Utiel -Requena)

El Grillo con Botas Albariño
(Rias Baixas)

Cava

Cava Roxanne
Chozas Carrascal (Utiel-Requena)