



## CHRISTMAS MENU II

### APPETIZER

Sardine coca bread with escalivada and pickled chirimia cream

### ENTRÉES

Grilled prawns with green curry

Foie with vanilla and hazelnut

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



**80€**

- 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)

