

THREE MENUS

ONE GOOD REASON TO GET TOGETHER

Choose from three festive proposals created for sharing the season around the table, whether at Palmito or in the privacy of one of our meeting rooms.

Menu I

STARTER

Chestnut and leek velouté
with sautéed mushrooms,
Parmesan, and porcini powder

MAIN COURSE

Braised beef cheeks
with sweet potato purée
and their own jus

DESSERT

Tocinillo de cielo
with mascarpone
and passion fruit sauce

€60 per person

Menu II

STARTER

Beef tenderloin carpaccio
with truffle mayonnaise,
anchovies, and fried capers

FISH MAIN COURSE

Sea bass loin
with a winter vegetable ragout,
velouté sauce, and miso

MEAT MAIN COURSE

Confit suckling pig
with its own jus, dried apricot
purée, and fresh orange

DESSERT

Chocolate Yule log filled
with namelaka and served
with hazelnut ice cream

€75 per person
Vegan option available*

Vegan menu

STARTER

Chestnut and leek cream soup
with porcini powder

MAIN COURSE

Crispy zucchini, aubergine,
and mushrooms with truffled
duxelles and red wine sauce

DESSERT

Roasted pear with Pedro Ximénez,
spiced hibiscus soup,
and vegan cream

€60 per person



The menus include:
Water, soft drinks, draft beer, wines, coffee
Wine selection: White, Finca La Colina. Red, Peces de Ciudad
Selection of Christmas sweets: truffles, nougat, shortbread biscuits

*For those clients who may require it. This will consist of the vegan menu with an additional course:
Grilled broccoli with beetroot cream, orange segments, and pickled shallots



A DIFFERENT KIND OF CHRISTMAS TABLE

PICADOR

Celebrate around the table, Picador style. A menu rooted in Andalusian flavours, designed to be shared in an intimate setting where good food, good wine and good company take centre stage.

SHARED STARTERS

National aged beef tenderloin tartare on brioche
Crispy smashed potatoes, served with bravas sauce
Truffle and winter mushroom Spanish potato omelette

MAIN COURSE

Suckling pig cannelloni with béchamel,
its own cooking jus, and roasted pear and thyme compote
or
Salt cod brandade cannelloni
with shellfish velouté, squid ink, and roasted spring onion purée

DESSERT

Roasted apple profiterole with cinnamon ice cream

€60 per person | Minimum 10 guests | Maximum 20 guests



YOUR CHRISTMAS, YOUR WAY

From an intimate dinner to a full team celebration,
our team will help shape the occasion around your group.

GENERAL CONDITIONS

All prices include VAT
Menus available for groups from 10 people onwards and up to 20 guests at Picador
All attendees must choose the same menu
Semi-private or exclusive space subject to availability and group size
One glass at the table included after the meal
Special rates for additional drinks at the table
Personalised menu card and floral centrepiece included
Free parking for all attendees
Preferential rates for transfer service
Special dietary requirements must be identified up to 15 days before the event
Booking confirmation by advance payment

FOR GROUPS OF FEWER THAN 50 GUESTS

One drink at the table included after dinner
Special rates for additional drinks at the table

FOR GROUPS OF 50+ ATTENDEES

Exclusive space for open bar available, with 2 hours of DJ included

SPECIAL OPEN BAR RATES

2 hours of Open Bar
Standard: €28 / Premium: €38 per person

EXCLUSIVE BENEFITS BASED ON NUMBER OF ATTENDEES

1 complimentary access to our spa circuit for every 10 attendees
1 night's accommodation with breakfast included for every 50 attendees

Option to book rooms with breakfast from 195 € (VAT included).

