



CHRISTMAS EVE

PALMITO



APPETISER

Lobster tartare on a puffed brioche
with citrus and salmon roe

PAIRING: Louis Roederer 246 Collection

Grapes: Chardonnay, Pinot Noir, Meunier. A.O.C. Champagne

STARTER

Open-faced oxtail raviolo with Payoyo cheese sauce,
dried apricots and sweet potato cream with brown butter

PAIRING: Victoria de José Pariente

Grapes: Tempranillo, Garnache, Viognier. I.G.P. Castilla y León

FISH

Grilled Monkfish with fishbone jus,
confit artichoke, fennel, pickled green grapes and toasted almon

PAIRING: Los Injertos

Grape: Pedro Ximénez. D.O. Montilla-Moriles

MEAT

Pressed beef rib glazed in its cooking jus
with crispy potato mille-feuille

PAIRING: Martinez Lacuesta Hinia Reserva

Grapes: Tempranillo, Graciano, Mazuelo. D.O.Ca. La Rioja

DESSERT

Chocolate bauble filled with traditional Christmas sweets

PAIRING: Ayala Rosé Majeur

Uva: Chardonnay, Pinot Noir, Meunier. A.O.C. Champagne

PETIT FOURS

Selection by our pastry chef

LIVE MUSIC AND ENTERTAINMENT

Bookings: 6:30 PM and 8:30 PM | Vegan option available
Menu without pairing: €140 | Pairing: €65 | Children 4-12 years: €60

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