

Christmas Eve Dinner 2018

December 24th

Appetizers

Red Vermouth and Orange Bonbon

Marinated Salmon Dice with Persimmons Compote

Porcini Mushroom *Croquetas* (Croquettes)

Starters

Sliced Acorn-Raised Organic Iberian Ham Platter

Big Shrimp Salad with Cod, Pineapple and Orange

Fish

Seafood Zarzuela (Seafood stew)

Meat

Sirloin Steak with Black Truffle Sauce and Vanilla-Essence Mashed Potatoes

Homemade Desserts

"La Antoñita" Soap (*dessert with taste of Madrid*)

Artisan Almond Nougat

Wine (1 bottle per 2 dinner guests)

Red Wine: Damana 5, D.O. Ribera del Duero

White Wine: Blanco de Nieva, D.O. Rueda

Coffee, Herbals or Regular Teas and Cava

89,00€ per Person (taxes included)