

Kids A CHRISTMAS EVE DINNER MENU 2019

STARTER

CRISPY PRAWNS

MAIN COURSE

CANNELLONI WITH TOMATO

DESSERT

VANILLA & CHOCOLATE ICE CREAM WITH OREO

18€

MAKE YOUR RESERVATION IN ADVANCE TO SECURE A TABLE. FOR MORE INFORMATION CONTACT OUR TEAM IN FRONT OFFICE OR THE RESTAURANT DIRECTLY BY DIALING 4010.





Adults

A VEGETARIAN
CHRISTMAS EVE
DINNER MENU 2019

STARTER

GREEN VEGETABLE GYOZAS

MAIN COURSE

VEGAN PARMENTIER

DESSERT

BANANA PEARLS WITH CHOCOLATE BROWNIE ICE CREAM

ASSORTMENT OF SPANISH NOUGAT

GLASS OF SPARKLING WINE (CAVA) AND COFFEE

48€

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Adults

A CHRISTMAS EVE DINNER MENU 2019

STARTER

VIEIRA TARTARE WITH PEA CREAM AND MINT

MAIN COURSE

DUCK "A L'ORANGE" WITH CHESTNUT CREAM AND APPLE CHIPS OR TURBOT ALBARIÑO

DESSERT

CHOCOLATE DELIGHT WITH A RED FRUIT REDUCTION

ASSORTMENT OF SPANISH NOUGAT

GLASS OF SPARKLING WINE (CAVA)
AND COFFEE

48€

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