



Magic
CHRISTMAS
Robin Hood

NEW YEAR'S EVE MENU

STARTERS

CURED CHEESE
CURED PORK LOIN
IBERIAN CURED HAM
COOKED PRAWNS AND LANGOUSTINES
BOLETUS AND TRUFFLE CROCANTIS
PRAWN AND TUNA SALAD
QUAIL LEGS ON APPLE PUREE
SHOT OF CARROT AND A TOUCH OF GINGER
GLASS OF COD BRANDANA AND PIQUILLO JAM
CAMELISED PINEAPPLE CUBES

FIRST COURSE

GOLDEN POULTRY STOCK WITH PICADILLO
CREAMY ROASTED PUMPKIN SOUP WITH MOZZARELLA AND TRUFFLE OIL

BLACK RUM MOJITO SORBET

MAIN COURSE

GRILLÉED VEAL TENDERLOIN WITH PEDRO XIMENEZ FOIE GRAS
HONEY AND MUSTARD LACQUERED LAMB WITH BERRIES CREAM
LOW-TEMPERATURE COD WITH A PIQUILLO PEPPER BASE
SALMON SUPREME WITH A DILL SAUCE

DESSERTS

TRIPLE CHOCOLATE OPERA LINGOT
MACARRONS
WARM CHRISTMAS PUDDING WITH ENGLISH SAUCE AND MINT
CHOCOLATE FOUNTAIN (WITH SWEETS)
BERRY CHEESECAKE

*THE MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.