



Magic
CHRISTMAS
Robin Hood

CHRISTMAS MENU

STARTERS

CURED CHEESE
CURED PORK LOIN
IBERIAN CURED HAM
COOKED PRAWNS AND LANGOUSTINES
RED PRAWN 'CRUJIENTE'
SALMOREJO WITH PLANTAIN
SQUID AND ARTICHOKE FRITTERS
SMOKED SALMON AND AVOCADO TARTAR
PRAWN AND MONKFISH CEVICHE WITH TROUT ROE
FOIE MOUSSE WITH MANGO COMPOTE AND DUCK HAM

FIRST COURSE

CHRISTMAS BROTH
CREAM PARMENTIER OF BLUE CHEESE AND GREEN ASPARAGUS

PASSION FRUIT SORBET

MAIN COURSE

SIRLOIN STEAK AU GRILLÉ WITH PORT SAUCE
POULTRY GUINEA FOWL WITH DATE IN SWEET WINE STUFFING
GRILLED SEA BASS ON A BED OF VEGETABLES WITH DRIED FRUITS VINAIGRETTE
MONKFISH FILLET WITH ALMOND AND FENNEL BULB SAUCE

DESSERTS

CHRISTMAS LOGS
ASSORTED CHRISTMAS PASTRIES
SEASONAL SLICED FRUIT
CHOCOLATE FOUNTAIN (WITH SWEETS)

*THE MENU IS SUBJECT TO CHANGE WITHOUT PRIOR NOTICE.