

CHRISTMAS



TO SHARE

Iberian Ham and Zuheros Cheese platter Scallop in Prawn Velouté (1 piece per guest)

STARTER

Velvety Pumpkin Soup with Porcini Mushrooms

FIRST COURSE

Salmon Tartare with Soy Emulsion and Toasted Bread

SECOND COURSE

Ibérico Pork Cheek in Pedro Ximénez Sauce with Rosemary Confit Potatoes

DESSERT

Dark Chocolate Cream (70%) and Jijona Nougat Mousse

DRINKS AND WINE CELLAR

Beer, soft drinks and mineral water Javier Sanz' White Wine (D.O. Rueda) Red Wine: Marqués y Bengoa, D.O. Rioja Cava Brut 'Umbretum' (D.O. Cava)



