



# GROUP MENU

## CHRISTMAS

### TO BEGIN

Burrata, arugula and caramelized sardine with toasted almond nougat vinaigrette

Foie mi-cuit terrine with apricot and lime purée

Squid ink siphon sponge, stuffed with cod brandade and black garlic mayonnaise

Asturian cheese and quince croquette with Iberian ham veil

'Patata brava' cylinder stuffed with clandestine Indian sauce finished with mint sour cream

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### FIRST COURSE

Parmesan cannelloni, stuffed with sea bass marinated in calamansi bechamel sauce and tuna skin demi-glace

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### MAIN COURSE

To choose:

Grilled Iberian pork glazed with beef broth, orange and clove, set on a roasted celeriac cream

Grilled tuna tataki with black garlic 'romesco' demi-glace sauce

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### DESSERT

Russian cake filled with hazelnut cream and toasted butter

45€

Welcome appetizer: artisan bread and butter  
One drink included: Water, soda or a glass of wine

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