



Magic
CHRISTMAS

Robin Hood

CHRISTMAS MENU

TABLE CENTER

PRAWNS WITH TWO SAUCES

IBERIAN HAM AND CURED CHEESE WITH TOMATO AND GLASS BREAD

STARTERS

CAULIFLOWER MOUSSE WITH FOIE AND MANGO

GOAT CHEESE LOLLIPOP WITH QUINCE JELLY

CRUNCHY PRAWN WITH JAPANESE BREAD ON PESTO

CREAMY GRILLED OCTOPUS WITH PLANTAINS

GALICIAN STYLE QUAIL THIGH WITH TOMATO COMPOTE

FIRST DISH

PUMPKIN CREAM WITH MOZZARELLA IN TRUFFLE OIL

WILLIAMS PEAR SORBET

MAIN DISH

HONEY AND MUSTARD LACQUERED LAMB COMB WITH RED FRUIT SAUCE

**(MAY BE SUBSTITUTED WITH SPANISH STYLE ROASTED SEA BASS WITH DRIED FRUIT
VINAIGRETTE AND ARTICHOKE CHIPS)**

DESSERT

CREAMY SABLE OF GIANDUJA

WINERY

WHITE WINE: MARINA ALTA DO ALICANTE

ROSE WINE: MALVAROSA DO VALENCIA

RED WINE: EDERRA DO RIOJA

CAVA: FREIXENET VINTAGE

WE ARE COOKING 2022