

Christmas Menu

Christmas eve



3 courses · -95

4 courses · -110

Wine pairing (3 courses) · -27

Wine pairing (4 courses) · -34



Appetizer

Tasting of artisan bread with extra virgin olive oil from Ronda and flakes of sea salt.

Starter

“Andalucía” Lobster Soup

Rich lobster soup with a tomato and red pepper sofrito, a touch of Jerez brandy, and extra virgin olive oil from Ronda

Served with a “Pipirrana” of mussels, lobster, and finely diced vegetables.

First Course

Skrei Cod(only in the 4-course menu)

Low-temperature confit oxtail, lardo di Colonnata, cava and herb oil sauce pickled fennel, roasted leek with trout roe

Main Course

Duck Confit with Foie

Duck leg slowly confited in olive oil with thyme, garlic, and lemon peel, then roasted until the skin turns crispy

Served with creamy celeriac purée, glazed vegetables, and a dark reduction with oloroso wine from Jerez

Accompanied by foie pâté and crispy polenta.

Dessert

Mille-Feuille, chocolate ganache, forest fruit coulis, Madagascar vanilla sauce, olive oil powder from Ronda, cherry ice cream

Coffee and Christmas Petit Four

Pistachio cream xuxos with candied orange peel
