



AROMA

Por Mario Sandoval



CHRISTMAS EVE MENU 2018

By Mario Sandoval (2 Michelin stars)

Lobster tartar with chili oil, shallots and lobster sauce

Autumn mushroom stew with foie grass and truffle

Pickled from foie grass to oloroso with mango dice and pigeon peel skin

Red bream with avocado vinaigrette, tomato and chili with julienne snow peas

Suckling pig with its crispy skin and juicy flesh

Chocolate cake with nougat ice cream

Coffe and Christmas sweets

After dinner drink

Cellar

Champagne - Taittinger Brut Réserve

White wine - Comenge Verdejo 2017 D.O. Rueda

Red wine - Beronia Reserva 2013 D.O. Rioja

Semi-sweet wine - Solera 1847 Cream D.O. Jerez

190€ VAT included

