

# Σ XMAS MENU ≡

**Copa de Cava a la llegada**  
Glass of Cava on arrival

TO SHARE:

**Pan con Tomate o Focaccia**  
Toasted Artisan Bread with rubbed fresh tomatoes / Rosemary & garlic Focaccia

**Tartar de Salmón y Algas**  
Salmon Tartare with soya, butter, cured egg yolk and crispy seaweed

**Selección de Ibéricos**  
Selection of Cured Ibérico meats

STARTER:

**Ensalada Templada de Verduras**  
Seasonal Vegetable Casserole

**Bogavante con Salsa Americana**  
Pan-fried clawed Lobster in a rich American Sauce

MAIN:

**Lubina en salsa All i Pebre con patatas**  
Sea bass in All i Pebre sauce with fried potatoes

**Pulpo con Garbanzos**  
Chilli Octopus and chickpeas stew

FOLLOWED BY CHOICE OF:

**Pichón Asado**  
Pan-fried wood Pigeon with glazed grapes and liver parfait

**Cochinillo con Berenjenas**  
Suckling Pig on a bed of Aubergine puree

PRE-DESSERT

**Sorbete de Limón**  
Lemon Sorbet

DESSERT

**Bizcocho de Pimienta Negra, Chocolate y Whisky**  
Black Pepper sponge served with a Whisky cream

Price : £60 per person