

GALA 2025
MENU 2026 AVAILABLE VERY SOON



CHRISTMAS

gala





SELECTION OF IBERIAN CURED MEATS AND INTERNATIONAL CHEESES

- Tasting of Iberian cured meats
- Assorted cheese platters selected by our chef
- Selection of breads

SELECTION OF GOURMET SMOKED FOODS

- Salmon
- Cod
- Herring
- Eel

SALADS, CRUDITÉS AND COLD DISHES

- Fresh seasonal crudités
- Pickles
- Selection of sauces, dressings and vinaigrettes

SINGLE SERVINGS

- Cordoba-style salmorejo with crispy ham
- Seafood salad with mango
macerated in citrus fruits
- Endives with avocado, apple and prawns
- Pepper carpaccio of entrecôte
- Skewer of candied melon with Iberian ham
- Feta cheese salad with Kalamata olives
- Salmon mousse with basil oil
- Chickpea hummus
- Tofu with raspberries
- Tabbouleh with mint
- Chef's style tuna tataki
- Assorted sushi

FRESH SEAFOOD PLATTER

- White prawns
- Huelva sardines
- Razor clams
- Prawns
- Galician mussels
- Brown Crab

SEASONAL MUSHROOM CREAM SOUP

LIVE COOKING WITH FRESH PRODUCTS, ACCOMPANIED BY SAUCES AND SIDE DISHES

- Beef sirloin
- Chicken skewers with teriyaki sauce
- Beef tenderloin with Gorgonzola sauce
- Salmon supreme with salt flakes
- Sama
- Grilled prawns
- Sautéed tricolour vegetables
- Wild asparagus
- Grilled portobello mushrooms
- Wrinkled potatoes

OUR CHRISTMAS CUISINE AND ITS SIDE DISHES

- Christmas turkey with plum sauce
- Iberian pork cheeks with Pedro Ximenez syrup and shallots
- Roast goatling with baked potatoes
- Crispy chicken with panko
- Cod supreme with garlic sauce
- Navarra peppers stuffed with seafood
- Grilled octopus with Canarian mojo sauce
- Spring rolls with sweet and sour sauce
- Parmigiana with Neapolitan sauce
- Homemade croquettes

CREAMY RICE WITH SEAFOOD

SWEET FINISH

- Assortment of pastries
- Tasting of Christmas cakes and sponge cakes
- Chocolate delicacies
- Cream-filled profiteroles with chocolate coulis
- Assorted cakes, gluten free
- Christmas pears with red wine caramel
- Selection of nougat
- Christmas sweets

WINE CELLAR

- Red: Conde de San Cristóbal
- White: Pazo de San Mauro
- Cava: Juvé & Camps Reserva de Familia
- Open bar (optional)

** Please check the prices at the reception.*

** All allergens will be labeled on the information signs at the buffet.*