



Menú de Nochebuena 2017

Para comenzar (individual)

Chacina variada de la Sierra de Huelva

Primer plato (a elegir)

Pescadito frito, choquito, adobo, croquetas y langostino Orly

Sopa de pescados y mariscos al aroma de Jerez

Tartare de aguacate, salmón y queso rulo

Segundo plato (a elegir)

Bacalao confitado en aceite de oliva virgen con concassé de tomate y langostinos

“Guarciale” de novillo con puré de patata trufada

Presas Ibéricas a la brasa con lonchita de jamón de bellota y patatas con mojo rojo

Postre de la casa

Bebidas no incluidas



Christmas Eve Menu 2017

To start (individual)

Assorted tray of Andalusian cured products from “Sierra de Huelva”

First course (to choose)

Assortment of fried fish, fried cuttlefish, marinated fried fish, homemade croquettes and Orly king prawns

Fish and Seafood soup aromatized with Sherry wine

Avocado salmon and goat cheese tartare

Second course (to choose)

Cod fish cooked in virgin olive oil with tomato sauce and King prawns

Steer “Guarciale” with truffle mashed potatoes

Grilled Iberian pork steak with slices of cured acorn ham and potatoes with red mojo sauce

Homemade dessert

Beverages not included