

Christmas Menu Al Natural

STARTERS

Croquettes stuffed with spinach and pear and corn with mushrooms.

Pumpkin cream with orange aroma and chia seeds. (Vegan)

Salad of chicory, rucula and endivias, with kaki, quince, walnuts, mozzarella or mozaricella. (Vegan Option)

MAIN COURSES

Natural combo dish: Three tofu skewers with vegetables, nori seaweed rolls stuffed with bulgur, tenderise courgette , spinach w

Eggplant stuffed with vegetables and quinoa. (Vegan)

Risotto with leeks, green asparagus, watercress and ricotta cheese.

+Non vegetarian dish on request for non-vegetarian companions.

HOME MADE DESSERTS

Tiramisu,cottage cheese cake with chocolate and pine nut, apple pie and walnuts, bio sorbets.

DRINKS

Ecological red wine from the Ribera del Duero Eremus

Ecological White Wine from Rueda Menade

Mahou Beer

Solan de Cabras water

Ecological cava cup

Cotillon

Menu including a starter,main course,dessert,two drinks, one cava cup per person.

Price 60 euros per person essential to book in advance

Dinner starts 8,30 to 12,30