



NOCHEBUENA DINNER SHOW 2022

NAVIDAD FLAMENCA

TAPAS

COCTEL DE GAMBAS

CON MOUSSELINA DE PIÑA NATURAL Y AGUACATES

SHRIMP COCKTAIL WITH NATURAL PINEAPPLE MOUSSELINE AND DICED FRESH AVOCADOS OVER BED OF ROMAINE

TORTILLA DE PATATAS NO TRADICIONAL

CON LAPIZ DE ESPARRAGO E IBERICO DE BELLOTA

NON-TRADITIONAL SPANISH OMELETTE WITH SAUTEED FRESH PENCIL ASPARAGUS TOPPED WITH ACORN FED IBERICO HAM SLICE

PLATO PRINCIPAL

CHOOSE ONE OPTION FROM BELOW

CHULETITAS DE CORDERO LECHAL

4 LAMB CHOPS MILK FED, PANADERA POTATOES

SOLOMILLO DE RES A LA PIEDRA

100% NATURAL BLACK ANGUS TENDERLOIN COOKED ON THE ROCK, AGED OVER 29 DAYS, FRENCH FRIES

PAELLA DE MARISCOS

SEAFOOD PAELLA - CALASPARRAS RICE (SPAIN), SAFFRON, CALAMARI, SHRIMP, LANGOUSTINE, CLAMS, MUSSELS

PESCADO ASTURIANO FRESCO AL HORNO

FRESH CANTABRIC FISH, NORTHERN SPAIN, OLIVE OIL, GARLIC, PARSLEY, HOUSE SALAD

CHURRASCO A LA PARRILLA CON PATATAS FRITAS

GRILLED SKIRT STEAK, FRENCH FRIES

PAELLA VEGETARIANA

VEGETARIAN PAELLA - CALASPARRAS RICE (SPAIN), SAFFRON, EGGPLANT, PIQUILLO PEPPERS, GREEN AND YELLOW ZUCCHIN,

MUSHROOMS

COCHINILLO A LA LEÑA ESTILO SEGOVIANO

OUR UNIQUE SUCKLING PIG IN WOOD FIRED OVEN PANADERA POTATOES, ONIONS, GREEN PEPPERS, TOMATO

DULCE DULCE

BIZCOCHO CUATRO CUARTOS COMO EL QUE HACE MAMA

BAÑADO EN TRES LECHES CON FRESONES Y NATA

HOMEMADE FOUR QUARTERS CAKE LIKE MAMA MAKES, BATHED IN "TRES LECHES" TOPPED WITH FRESH STRAWBERRIES

AND WHIPPED CREAM

*** SANGRIA WILL NOT BE AVAILABLE ON THIS DATE. WE SERVE WINE & BEER ONLY

THANK YOU ALL FOR YOUR PATRONAGE. MERRY CHRISTMAS!

* Eating raw or undercooked food can increase the risk for illness and birth defects