



TENERIFE

FLAVOURS THAT FAVOUR THE BOLD

BREAKOUT CHRISTMAS MENU

COME TOGETHER TO CELEBRATE

MENU 1

STARTERS TO SHARE

Creamy Iberian ham croquettes
Salt cod fritters with lemon aioli
Mini black pork brioche with caramelised onion
Selection of Canarian cheeses with tomato jam
Creamy potato and onion Spanish omelette

MAIN COURSE

Red wine-braised beef cheek with creamy mashed potato and glazed leeks

DESSERT

Our take on the classic Tres Leches cake

€65 PER PERSON

DRINKS INCLUDED

White wine Arnegui Viura (D.O. Rioja) · Rosé wine Arnegui Tempranillo -Garnacha (D.O. Rioja)
Red wine Arnegui Crianza (D.O. Rioja) · Beers, soft drinks & mineral water

CARRY ON WITH A DASH OF GLAM

MENU 2

APPETISER

Bluefin tuna and avocado tartare with miso, kimchi and crispy garnish

STARTER

Confit duck salad with aged cheese and red berry vinaigrette

MAIN COURSE

— To choose —

Slow-cooked Iberian pork shoulder with apple purée and sautéed vegetables

Confit cod with potato parmentier and seasonal vegetables

DESSERT

Chocolate in textures

€85 PER PERSON

DRINKS INCLUDED

White wine Arnegui Viura (D.O. Rioja) · Rosé wine Arnegui Tempranillo -Garnacha (D.O. Rioja)

Red wine Arnegui Crianza (D.O. Rioja) · Beers, soft drinks & mineral water

IT'S TIME TO SHARE

MENU 3

STARTERS TO SHARE

5J Iberian ham
Creamy oxtail croquette
Prawn carpaccio with citrus-infused olive oil
Marinated salmon and avocado tartare
Chargrilled octopus with mild mojo sauce

MAIN COURS

— To choose —

Slow-cooked lamb shoulder with baker-style potatoes and wild mushrooms
Roasted wild sea bass with citrus butter and sautéed baby vegetables

DESSERT

Faux lemon with almond crumble and citrus caviar

€95 PER PERSON

DRINKS INCLUDED

White wine Arnegui Viura (D.O. Rioja) · Rosé wine Arnegui Tempranillo -Garnacha (D.O. Rioja)
Red wine Arnegui Crianza (D.O. Rioja) · Beers, soft drinks & mineral water

COME
BACK
SOON



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