# PROVESA

# + CHRISTMAS MENU +





### **BIZNAGA MENU**

Promesa cocktail

To share

Russian salad with tuna and shrimps

Oloroso sherry shrimps croquettes

Steak Tartar served with smoke eel and egg yolk

Wild Meagre served with Andalusian "gazpachuelo" fish sauce

Iberian Pork with red "Mojo" dressing and snow peas

Chocolate and EVOO Panna Cotta

Wines

White Wine S-NAIA Sauvignon Blanc Red Wine Cerro Añón Crianza Beer, Soft drinks and Water



# **CENACHERO MENU**

#### Promesa cocktail

To share

Arturo Sánchez acorn-fed Iberian salchichon Dehesa de los Monteros acorn-fed 100% Iberian ham Russian salad with tuna and shrimps Foie terrine with beetroot, almonds and blackberry salad

Smooth clam gilda (chilli pepper, olive and anchovy skewer)

Wild Meagre served with Andalusian "gazpachuelo" fish sauce

Beef Sirloin with black pepper sauce or griled

Vanilla, peach and raspberry Torrija

Wines White Wine S-NAIA Sauvignon Blanc Red Wine Cerro Añón Crianza Beer, Soft drinks and Water

# PROVESA

# + VEGETARIAN & VEGAN MENU +





### **VEGETARIAN MENU**

Promesa Cocktail

Vegetarian Russian salad

Tomato, walnut and parmesan tartare

**Boletus croquettes** 

Artichokes with onions

Sautéed mushrooms with fried egg

Chocolate and EVOO Panna Cotta

Wines

White Wine S-NAIA Sauvignon Blanc Red Wine Cerro Añón Crianza Beer, Soft drinks and Water



## **VEGAN MENU**

Promesa cocktail

Salad of "papas aliñás" with mushrooms

Lentil salad with pumpkin and beet with honey vinaigrette

Artichokes with onions

Cabbage stew with chanterelles

Our vegetable garden Mixed vegetables plate in textures

Sweet potato and quince compote

Wines White Wine S-NAIA Sauvignon Blanc Red Wine Cerro Añón Crianza Beer, Soft drinks and Water