Christmas Eve Menu!

December 24th dinner

Red cabbage mountain shepherd soup, with acorn feed iberic sausage and a hint of sobrasada.

Partridge salad, with curly lettuce, pomegranate, and walnuts.

Guinea fowl cannelloni in classic pepitoria, truffled bechamel and sheep cheese gratin.

Wild croaker fish, grilled, served with wrinkled potatoes and traditional Orio from basque country

Velvet Crab croquette made with fresh milk from the mountains of Guadarrama

Tataki de presa ibérica de bellota, salsa de arandanos al oporto y manzana asada

Panettone "pain perdu" with fresh cream ice cream and Pedro Ximenez sherry wine.

Christmas traditional sweets.

Price: 110€ Taxes included (tips are always welcome)
Reservations: www.laburbujeria.com