

CHRISTMAS EVE MENU



OYSTER

Flame-grilled with its rendered fat, fresh herbs, and a frozen herb powder.

ALMADRABA BLUEFIN TUNA

Marinated and seared, with piparra pickled velouté, pickled onions, seasoned olive nectar, and truffle.

IBERIAN PORK JOWL

Thin slices of jowl, served over creamy egg yolk, Lanzarote cheese, and truffle.

HAKE FROM LA GRACIOSA

Infused with its collagen, silky asparagus custard, cockles soaked in their juices, and an emulsion scented with coastal herbs.

MILK-FED LAMB SHOULDER

Infused with its collagen, silky asparagus custard, cockles soaked in their juices, and an emulsion scented with coastal

APPLE

Sour apple ice cream over a sweet infusion of aniseed herbs.

L'OPERA

L'Opera cake, coffee ice cream, and almond polvorón.

WINES

*Godeval Godello D.O. Valdeorras
Senat del Montsant D.O. Montsant
Roger Goulart Brut Cava*

110€

Per person

ARRECIFE - GRAN HOTEL & SPA

CHRISTMAS MENU



VEGETARIAN

EGGPLANT

Flame-grilled, miso sabayon, and fresh notes of herbaceous nuances.

WINTER VEGETABLES

Pickled winter vegetables, piparra pickled velouté, seasoned olive nectar, and tender sprouts.

PUMPKIN

Pumpkin resting on creamy egg yolk, Lanzarote cheese, and truffle.

ASPARAGUS AND SWISS CHARD

Sautéed Swiss chard, silky asparagus custard, and cream scented with coastal herbs.

BOLETUS EDULIS

Grilled Boletus Edulis with roasted jus reduction, creamy salsify, and earthy beetroot aromas.

APPLE

Sour apple ice cream over a sweet infusion of aniseed herbs.

L'OPERA

L'Opera cake, coffee ice cream, and almond polvorón.

WINES

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