

# CHRISTMAS EVE 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

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

110€

*Per person*

ARRÉCIFE - GRAN HOTEL & SPA

# 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  
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