December 25th

CHRISTMAS AT TABURETE

STARTERS TO SHARE

Iberian ham croquettes

Grilled scallop, Iberian ham cream, 100% Iberian pork jowl and meat jus

Artichoke flower with Black Angus beef and foie gras

MAIN COURSE TO CHOOSE

Wild sea bass Donostiarra-style with seasonal vegetables

Red wine-braised beef cheek with Parmesan parmentier and mushrooms

DESSERT TO CHOOSE

Panettone torrija

Chocolate truffles

WINE SELECTION

Correcaminos Blanco, D.O. Rueda
Correcaminos Tinto, D.O. Ribera del Duero
Oriol Rossell Brut Nature, D.O. Cava

65€

Price per person. VAT included.
Water, soft drinks, beer, wine and cava included.
Coffee included.

BOOK

GALERA GROUP

December 31st

NEW YEAR'S EVE AT TABURETE

WELCOME

Glass of Oriol Rossell Brut Rosé cava

STARTERS TO SHARE

Hand-carved 100% Iberian ham

Grilled red prawns

Clams in marinara sauce

Duck and foie gras cannelloni with porcini mushroom cream and Parmesan

Grilled scallop, Iberian ham cream, 100% Iberian pork jowl and meat jus

MAIN COURSE TO CHOOSE

Roasted turbot with Champagne sauce and cockles

Aged beef tenderloin with potato parmentier and foie gras sauce

DESSERT TO CHOOSE

Panettone torrija

Chocolate truffles

WINE SELECTION

Correcaminos Blanco, D.O. Rueda
Correcaminos Tinto, D.O. Ribera del Duero
Oriol Rossell Brut Nature, D.O. Cava

90€

Grapes and party favors included.
Price per person. VAT included.
Water, soft drinks, beer, wine and cava included.
Coffee included.

BOOK

GALERA GROUP