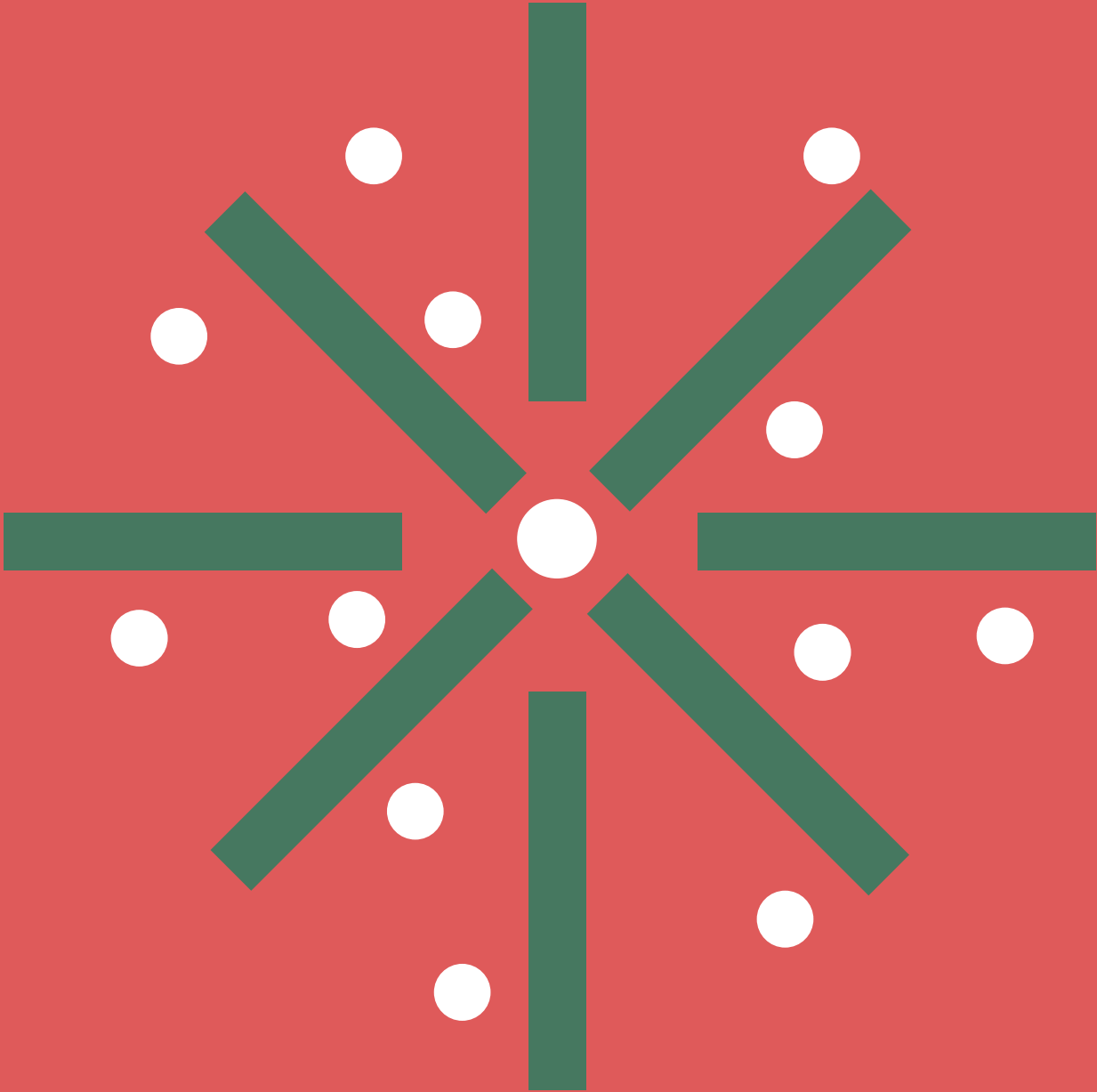


Christmas 2023



Azahar I Menu

Starters to share

Salad with tuna belly and crystal prawns
accompanied by bread sticks

Oxtail croquettes with foie, caramelized onion
and quince mayonnaise

Main course to choose

Iberian sirloin in charcoal oven with Pedro Ximénez sauce and
mini baked potatoes with garlic and aromatic herbs

Or

Sea bream on wheat risotto with vegetables and squid ink alioli sauce

Dessert

Milk chocolate cream, cookie crunch,
Tahiti vanilla cream and chocolate sauce

Nougats

Cellar

Water, soft drinks and beers

White wine "Legaris Verdejo" D.O. Rueda

Red wine "Viña Pomal Crianza" D.O.Ca. Rioja

Cava "Brut Codorníu" D.O. Cava

Coffee or infusions

45 €

Creating a single menu for all customers
Please report allergies and intolerances in advance

Azahar II Menu

Starters to share

Iberian pork pate with Pedro Ximénez, rocket, apple puree and Módena vinaigrette accompanied by toasts

Homemade cuttlefish croquettes in its ink on seaweed wakame and gratin soy alioli

Vegan salad with ceviche vinaigrette

Main course to choose

Fried sea bass marinated with sage and spices, potato chips and roasted garlic alioli

Or

Grilled snapper on mellow rice, squid in saffron and green alioli

Or

Low temperature Iberian pork finished in a charcoal oven,
with manzanilla wine sauce and pine nuts accompanied by potato millefeuille

Or

Oxtail in its juice in red wine from Ronda with vegetable chips and carrot cream

Dessert to choose

Chocolate and caramel Anarchy with coffee and Tia Maria liquor aroma

Or

Cheesecake with cracker, panna cotta flavored with vanilla and salted caramel sauce

Nougats

Cellar

Water, soft drinks and beers

White wine "Legaris Verdejo" D.O. Rueda

Red wine "Viña Pomal Crianza" D.O. Ca. Rioja

Cava "Brut Codorníu" D.O. Cava

Coffee and infusions

56 €

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Azahar III Menu

Starters to share

Selection of Payoya goat cheeses from Sierra de Grazalema accompanied by fig and walnut marmalade, bread sticks and almonds

Oxtail croquettes with foie, caramelized onion and quince mayonnaise

Assortment of smoked fish (mackerel, anchovy, sardine and corvina) with tomato, black olives, capers and Sherry vinaigrette

Main course to choose

Grilled turbot with seasonal vegetables, accompanied by bearnaise sauce

Or

Grilled snapper on mellow rice, squid in saffron and green alioli

Or

Leg of suckling lamb at low temperature, finished in a charcoal oven with pumpkin, spiced chickpeas and honey and rosemary sauce

Or

Beef sirloin steak from Pirineo Aragones with "puente nuevo" potatoes with aromatic herbs, four peppers sauce and crispy onion

Dessert to choose

Chocolate and caramel anarchy with Tía María coffee aroma

Or

Cheesecake with cracker, panna cotta flavored with vanilla and salted caramel sauce

Nougats

Cellar

Water, soft drinks and beers

White wine "Legaris Verdejo" D.O. Rueda

Red wine "Viña Pomal Crianza" D.O. Ca. Rioja

Cava "Brut Codorníu" D.O. Cava

Coffee and infusions

65 €

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