





Dear Guests,

We are pleased to present a unique and varied range of menus to ensure your celebration is a complete success.

If you would like to create your own menu, please do not hesitate to ask; we would be delighted to assist you.

All our professionals at Aurea Washington Irving remain at your disposal to help you enjoy this most special day.

Kind regards,

If you are interested, have any queries or would like us to create a tailor-made menu for you, please contact us at:

**Email: [reservas@aureawashingtonirving.com](mailto:reservas@aureawashingtonirving.com)**

**Telephone: (+34) 958 21 71 10**



## CHRISTMAS EVE MENU 2023

### **Welcome glass of cava**

Freixenet Elyssia Bru

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### **Appetiser**

Confit leek, resembling a “calçot” with romesco sauce  
Ocnos Chardonnay

### **Starter**

Mushroom parmentier, free-range egg and a Barbate mojama (cured tuna loin) veil  
Manzanilla Lustau

### **First course**

Breaded sea bass with Iberian ham, parsnip and jus  
Terras Gauda Albariño 2022 White Wine

### **Second course**

Aged beef sirloin, pommes château and Café de Paris sauce  
Ramón Bilbao Crianza 2019

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Mango and mint sorbet

### **Dessert**

Saffron sponge cake with vanilla ice cream  
Turrón (nougat) and Christmas sweets

€150 per person



## NEW YEAR'S EVE MENU 2023

### **Serving station**

Rio Frio caviar blinis  
Lustau Red Vermouth

### **Appetiser**

Red tuna tartare cannelloni with avocado  
Perro Verde 2022 White Wine

### **Starter**

Scallops with bone marrow cream and black truffle  
Habla del Silencio Red Wine

### **First course**

Roasted turbot with demi-glace and confit artichokes  
Terras Gauda Albariño 2022 White Wine

### **Second course**

Suckling lamb shoulder with chestnut purée  
Ramón Bilbao Crianza 2019 Red Wine

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Red berry sorbet with cava

### **Dessert**

Chocolate log  
Turrón (nougat) and Christmas sweets

€190 per person



## KIDS' MENU

(CHRISTMAS EVE AND NEW YEAR'S EVE)

### **Starters**

Homemade Iberian ham croquettes  
Semi-cured cheese  
Mini burger with Washington Irving sauce

### **First course**

Cream of pumpkin soup with Iberian ham and croutons

### **Second course**

Iberian sirloin with plain potatoes and cheese sauce

### **Desser**

Dark chocolate sponge with white chocolate soup

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Drink included

**€49 per person**

*\* For children up to 12 years old*

