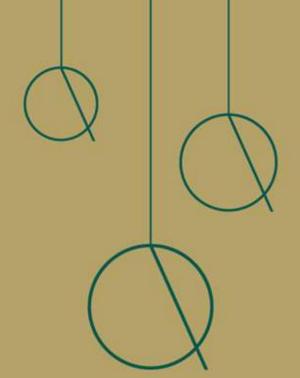


AUREA WASHINGTON IRVING



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

Telephone: (+34) 958 21 71 10



CHRISTMAS EVE MENU 2023

Welcome glass of cava

Freixenet Elyssia Bru

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

Mango and mint sorbet

Dessert

Saffron sponge cake with vanilla ice cream Turron (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

Red berry sorbet with cava

Dessert

Chocolate log
Turron (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

Drink included

€49 per person
*For children up to 12 years old

