

Christmas MENU

December 25, 2023

Valencian Appetizer

Oyster with pomegranate mignonette

Starters

Squid and shrimp croquette

Razor clams and citrics

Iberian papada with dried peaches

Main Course

Christmas broth with homemade "pelota"

Sea Bass with herbs pilpil

Duck canelon with truffled foie

Dessert

Xixona nougat

Yule log cake

Our christmas petit fours

WINE PAIRING (WATER AND COFFEE)

SPARKLING WINE FINCA CALVESTRA BRUT NATURE

Wine from Spain (Requena) Chardonnay,
Merseguera - Bodega Mustiguillo

WHITE WINE PARDEVALLES

V.D.T. León - Albarín - Bodega Pardevalles

WHITE WINE BITOKU

D.O. Ribeiro - Treixadura, Loureira - Bodega
de Alongos

RED WINE ABADÍA RETUERTA

Wine from Spain (Sardon del Duero) -
Tempranillo - Wineries Abadía Retuerta

SPARKLING WINE CHARDONNAY, MERSEGUERA

Winery Mustiguillo

89€

Beverage included

GENERAL BOOKING CONDITIONS: A deposit of €30 per guest (adults and children) is required when confirming reservations for these special dates. The deposit is non-refundable and cannot be exchanged for any other service. If you require any special dietary requirements (vegan or vegetarian) or are allergic to any product, please inform the staff in advance.

FOR RESERVATIONS info@almadeltemple.com | +34 963 155 287



KIDS MENU

Christmas

Starters

Homemade croquette of Iberian ham
Bread with tomato and iberian cured meats
Crunchy prawns

Individual Starters

Christmas consommé with homemade “pelota”
Iberian sirloin steak with parmentier

Dessert

Chocolate coulant with vanilla ice cream
Petit fours

29€

Beverage included

GENERAL BOOKING CONDITIONS: A deposit of €30 per guest (adults and children) is required when confirming reservations for these special dates. The deposit is non-refundable and cannot be exchanged for any other service. If you require any special dietary requirements (vegan or vegetarian) or are allergic to any product, please inform the staff in advance.

FOR RESERVATIONS info@almadeltemple.com | +34 963 155 287