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At Sabor de Madre, Christmas isn't just celebrated - it's savored.





















# Christmas Lunch

39,90€

Price per person. VAT INCLUDED











To the chef's taste

## Starters

Grandma Carmen's recipe Croquettes of Iberian ham Seasonal tomato with ventresca and piparras gazpacho Potato omelette with or without onion

# Main course

To be chosen at the time

Our Iberian cheeks with low temperature egg

Grilled Salmon with butter, lemon and baby spinach

#### Dessert

Chocolate and hazelnut dome

Christmas sweets

# Cellar

Ribera del Duero













49,90€

Price per person. VAT INCLUDED











To the chef's taste

#### Starters

Grandma Carmen's recipe Croquettes of Iberian ham Seasonal tomato with ventresca and piparras gazpacho Potato omelette with or without onion Potato Salad with octopus carpaccio and La Vera paprika

# Main course

To be chosen at the time

Beef tenderloin with foie gras and smashed potato Our Iberian cheeks with low temperature egg Grilled Salmon with butter, lemon and baby spinach Hake in green sauce with clams

### Dessert

Chocolate and hazelnut dome Christmas sweets

# Cellar

Finca Resalso, Ribera del Duero Cava























# New Year's Lunch

39,90€

Price per person. VAT INCLUDED

















To the chef's taste

## Starters

Grandma Carmen's recipe Croquettes of Iberian ham Seasonal tomato with ventresca and piparras gazpacho Potato omelette with or without onion

# Main course

To be chosen at the time

Our Iberian cheeks with low temperature egg

Grilled Salmon with butter, lemon and baby spinach

#### Dessert

Chocolate and hazelnut dome

Christmas sweets

# Cellar

Ribera del Duero

















# New Year's Lunch

49,90€

Price per person. VAT INCLUDED











To the chef's taste

#### Starters

Grandma Carmen's recipe Croquettes of Iberian ham Seasonal tomato with ventresca and piparras gazpacho Potato omelette with or without onion Potato Salad with octopus carpaccio and La Vera paprika

# Main course

To be chosen at the time

Beef tenderloin with foie gras and smashed potato Our Iberian cheeks with low temperature egg Grilled Salmon with butter, lemon and baby spinach Hake in green sauce with clams

### Dessert

Chocolate and hazelnut dome Christmas sweets

# Cellar

Finca Resalso, Ribera del Duero Cava











39,90€

Price per person. VAT INCLUDED











To the chef's taste

#### Starters

Grandma Carmen's recipe Croquettes of Iberian ham
Seasonal tomato with ventresca and piparras gazpacho
Potato omelette with or without onion

### Main course

To be chosen at the time

Our Iberian cheeks with low temperature egg

Or

Grilled Salmon with butter, lemon and baby spinach

## **Dessert**

Chocolate and hazelnut dome

Christmas sweets

# Cellar

Rioja

Ribera del Duero













Price per person. VAT INCLUDED











# Appetizer

To the chef's taste

#### Starters

Grandma Carmen's recipe Croquettes of Iberian ham Seasonal tomato with ventresca and piparras gazpacho Potato omelette with or without onion Potato Salad with octopus carpaccio and La Vera paprika Christmas soup

## Main course

To be chosen at the time

Beef tenderloin with foie gras and smashed potato Our Iberian cheeks with low temperature egg Grilled Salmon with butter, lemon and baby spinach Hake in green sauce with clams

#### Dessert

Chocolate and hazelnut dome Christmas sweets

## Cellar

Finca Resalso, Ribera del Duero Cava















More info and reservations: +34 91 361 02 88 | nhventas@nh-hotels.com









