CASA
INQUIETA

CHRISTMAS SPECIAL DAY MENUS

DEC. 25

C. ZARAGOZA, Nº20,
SEVILLE.

CASA INQUIETA

CHRISTMAS DAY SPECIAL MENU

OPTION A

TO START (TO SHARE)

100% Iberian Acorn-Fed Ham

Payoyo Goat's Cheese Board served with preserves and mixed nuts

Foie Gras Mi-Cuit served with toasted bread and bitter orange marmalade

Garlic Prawns, cooked to order

Crispy Fried Cuttlefish with tartar sauce

TO FINISH (INDIVIDUAL)

Beef Tenderloin with mashed potatoes and rich beef jus

DESSERT (INDIVIDUAL)

Chocolate Brownie

UNLIMITED DRINKS*

WINE SELECTION
Lan (D.O.Ca Rioja)
Finca el Empecinado (D.O. Ribera del Duero)
Barbadillo Verdejo (D.O. Rueda)
Eresma semidulce (D.O. Rueda)
3404 rosado (D.O. Navarra)
Manzanilla Solear (D.O. Sanlúcar de Barrameda)

Soft drinks, beer and water

65€/PERS

All the prices include VAT.

*Unlimited drinks start when all the diners arrive, and they will end when the desserts are served. The drinks ordered before the menu begins are not included in the price.

**Optional: Add a mixed drink with national brands for €8 per person.

CASA INQUIETA

CHRISTMAS DAY SPECIAL MENU

OPTION B

TO START (TO SHARE)

100% Iberian Acorn-Fed Ham

Payoyo Goat's Cheese Board served with preserves and mixed nuts

Foie Gras Mi-Cuit served with toasted bread and bitter orange marmalade

Garlic Prawns, cooked to order

Crispy Fried Cuttlefish with tartar sauce

TO FINISH (INDIVIDUAL)

Hake with creamy mashed potatoes and shellfish sauce

DESSERT (INDIVIDUAL)

Chocolate Brownie

UNLIMITED DRINKS*

WINE SELECTION
Lan (D.O.Ca Rioja)
Finca el Empecinado (D.O. Ribera del Duero)
Barbadillo Verdejo (D.O. Rueda)
Eresma semidulce (D.O. Rueda)
3404 rosado (D.O. Navarra)
Manzanilla Solear (D.O. Sanlúcar de Barrameda)

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