

MENUS

Christmas

Customers choose a starter, a main course and a dessert.
Christmas sweets and pastries are included in the menu.
Choices must be made at least 7 days in advance, and for the whole group.

Information about allergens: if you or any of your companions or guests
have any allergies or food intolerances, please let us know.

With the advance purchase of tickets, special price on:
Mixed drinks €5 · Soft drinks €2



MALCOM AND BARRET

HOTEL AND BAR
2017

Avenida Ausias March, 59 · 46013 Valencia · Tel. 963 356 310
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MENU Christmas

I

STARTERS

Courgette and goat's cheese salad with a dried fruit and nut vinaigrette

Cream of seasonal mushroom soup with slow-cooked egg and croutons
Or Salmorejo Cordobes (a thick chilled tomato soup - depending on season)

Cod cooked in garlic and spices, served with toast

Vegetable focaccia with salted meats and capers

MAIN COURSES *

Iberian pork cheeks with PX sherry sauce

Braised pork loin stuffed with dried apricots and plums, with a red wine reduction

Salmon en papillote with seasonal vegetables

DRINKS

Water, beer and soft drinks

Malcom & Barret wine selection

Coffee and teas

DESSERTS

Nougat ice cream with almond earth

Tiramisu

*Christmas
sweets and pastries*

**€20 per person
(including VAT)**



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MENU Christmas

II

STARTERS

Cod Esgarraet with red peppers

Griddled cuttlefish with almond vinaigrette

Stewed beans with Iberian cured meats and black sausage from Burgos

Cod served on a 'Coca' base with onion confit and tomato syrup

MAIN COURSES*

Iberian pork fillet with a wine reduction

Veal cheeks in red wine

Icelandic cod gratin with honey mayonnaise

DRINKS

Water, beer and soft drinks

Malcom & Barret wine selection

Coffee and teas

DESSERTS

Fried milk with ice cream milkshake

Warm Chocolate Brownie

*Christmas
sweets and pastries*

**€25 per person
(including VAT)**



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MENU Christmas

III

STARTERS

Slow-cooked artichoke hearts with boletus mushrooms and free-range egg

Marinated salmon with gravlax sauce and trimmings
Tuna tartare and avocado

Marinated cod

Crispy goat cheese with apple, dried fruits and nuts

MAIN COURSES*

Iberian pork sirloin with boletus mushroom sauce

Beef top loin roast with trimmings

John Dory with seasonal vegetables and baby squid sauce

DRINKS

Water, beer and soft drinks

Malcom & Barret wine selection

Coffee and teas

DESSERTS

Mandarin sorbet with mint aroma

Sachertorte with strawberry coulis

*Christmas
sweets and pastries*

**€30 per person
(including VAT)**



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MENU Christmas

IV

STARTERS

Warm salad of prawns and mushrooms

Foie gras terrine with apple coulis

Carpaccio of duck breast with pineapple and onion chutney

Squid with vegetables and baby squid sauce

MAIN COURSES*

Tuna Tataki with fresh guacamole and bean sprouts

Top round of lamb stuffed with boletus mushrooms

Matured beef entrecote with a foie gras sauce

DRINKS

Water, beer and soft drinks

Malcom & Barret wine selection

Coffee and teas

DESSERTS

Mahon cheese cake with caramelized grapes

Hazelnut Strudel with apple sauce

*Christmas
sweets and pastries*

**€35 per person
(including VAT)**



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