## **CHRISTMAS**

Menu 1

**Truffle croquettes** 

Red Velvet Uramaki (8 pieces): Balfegó tuna, cream cheese, caramelized strawberry and yuzu pearls



Tomato confit, mango and avocado timbale with kalamansi sauce

or

Poulard cannelloni with truffled béchamel sauce and sautéed mushrooms



Roasted sea bass with tomato jam and "piquillos" peppers and onions with vegetable stew

or

Duck confit with pear, plums, nuts and it's juice



Massini with artisan truffles and nougat cream

Bread, water or soft drink Coffee or infusion

Wines:

White wine • Xic (Agustí Torelló Mata)
Red wine • Arienzo Crianza (Marqués de Riscal)
Cava Brut Reserva • Agustí Torelló Mata

**39,95€** vat included

## **NEW YEAR'S EVE**

Menn

Acorn-fed Iberian ham with glass bread with tomato Oyster "Bloody Mary"

Foie yogurt with passion fruit and macadamia nuts Clam niguiri with truffled yolk and teriyaki sauce



Monkfish turnedó with crunchy pistachios and fluffy bouillabaisse and Sweet roasted lamb with its juice

and truffled sweet potato parmentier



Massini with artisan truffles and nougat cream

Bread, water or soft drink Coffee or infusion

Wines:

White wine • Pansa Blanca de Raventós d'Alella Red wine • Camins del Prioriat Cava Brut Reserva • Agustí Torelló Mata

> Grapes and New year's gift bag

> > **80€** vat included

## **CHRISTMAS**

Menu 2

Tuna gunkan (2 pieces)

Andalusian calamari with wasabi mayonnaise

California Uramaki (8 pieces): Crab, cucumber and avocado,
coated in red tobikko and miso mayonnaise



Catalan soup with meat balls or Avocado stuffed with prawns, mango and citrus sauce



Baked monkfish with prawns, mushrooms, potatoes and their juice

or

Baked lamb knuckle with potatoes, carrot and glazed pearl onions



Massini with artisan truffles and nougat cream

Bread, water or soft drink Coffee or infusion

Wines:

White wine • Xic (Agustí Torelló Mata)
Red wine • Arienzo Crianza (Marqués de Riscal)
Cava Brut Reserva • Agustí Torelló Mata

**48€** vat included





## MAKE YOUR BOOKING

Passeig de Gràcia, 44 (with Consell de Cent) +34 93 487 23 45

www.citrus-restaurant.com





