

RESTAURANTE EL AGUADOR

MENÚ CENA 24 DICIEMBRE

PRIMER PLATO

Crema de Boletus aromatizada al jerez

FIRST COURSE

Cream of Boletus with sherry aromas

SEGUNDO PLATO

Merluza en salsa de estragón acompañada de arroz salvaje con verduras silvestres.

SECOND COURSE

Hake in tarragon sauce accompanied with wild rice and wild vegetables

TERCER PLATO

Paletilla de Cordero lechal al horno en salsa de romero y vino Pedro Ximénez acompañada de patatas panadera y verduritas

THIRD COURSE

Oven Baked suckling lamb with rosemary and Sherry sauce accompanied with potato sticks and vegetables

POSTRE

Pudin de Maracuyá y Piña

DESSERT

Maracuyá and pineapple pudding

BEBIDA

Vino tinto Crianza "Muñana rojo", Vino blanco Rioja, cerveza, refresco, agua mineral, café, copa de cava

BEVERAGES AND WINE

red wine "muñana rojo from Granada" Rioja white wine, beer, mineral water, soft drinks, coffee, glass of champagne

75 € iva incluido

75€ tax included

MENÚ INFANTIL

Crema de Boletus, Milanesa de pollo gratinada con patatas, copa de helado

30€ iva incluido

CHILDREN'S MENU

Cream of Boletus, Chicken Milanese with Potato gratin, Ice cream cup

30€ tax included