

Group Christmas Menu



JARA
RESTAURANTE

Menu⁰¹

Drinks

Water, Soda and Beer

White Wine Melior de Matarromera Verdejo | DO RUEDA

Red Wine Melior de Matarromera Tempranillo | DO RIBERA DEL DUERO



Sharing Starters

Beef carpaccio with fried egg, tender garlic shoots in sherry and a cloud of Parmesan.

cheese Burrata with candied cherry tomatoes, crystal bread, rocket and pesto.

Crunchy Iberian croquettes.

Cream of potato soup with sautéed bolete mushrooms, **slow-cooked egg and truffle.**

Crema de patata con boletus salteados, huevo a

Choice of Starters



Braised leeks, romesco sauce, tomato vinaigrette, Toro egg, basil and fried pine nuts.

Capon cannelloni with truffle sauce, parmesan cloud and sugar cane honey.



Choice of Mains

Braised sea bass loin, confit potatoes, tender stem broccoli with Malaga-style *gazpachuelo*.

Marinated Iberian pork shoulder cooked low and slow with roast sweet potato, glazed onion and potato mille-feuille.

Seasonal mushroom risotto, green asparagus and truffle.

Desserts

Hot chocolate fondant with pistachio ice-cream | Christmas cookies | Coffee

***Bread service**

Price per person: 75€ including VAT

Menu⁰²

Drinks

Water, Soda and Beer

White Wine Melior de Matarromera Verdejo | DO RUEDA

Red Wine Melior de Matarromera Tempranillo | DO RIBERA DEL DUERO



Sharing Starters

Burrata with candied cherry tomatoes, crystal bread, rocket and pesto.

Oxtail brioche with a Payoyo cheese puree.

Malaga prawn croquettes.

Russian salad with Ratte potatoes and Barbate mojama (salted, air-cured tuna).

Choice of Starters



Seasonal salad with a gratin of Ronda cheese, dried fig vinaigrette, red currants and candied walnuts.

Sautéed seasonal mushrooms with roast potato purée, tempura-fried, low-temperature.

egg



Choice of Mains

Matured entrecôte steak with hasselback potatoes.

Braised octopus leg with truffled mashed potatoes, bull's blood tomato and fresh basil.

Roast aubergine and smoked Scamorza cheese ravioli, sage-scented tomato sauce and a cloud of Payoyo cheese.

Desserts

Dark chocolate pearl with hazelnut praline and Madagascan vanilla

| Christmas cookies | Coffee

*Bread service

Price per person: 85€ including VAT

Menu⁰³

Drinks

Water, Soda and Beer

White Wine Melior de Matarromera Verdejo | DO RUEDA

Red Wine Melior de Matarromera Tempranillo | DO RIBERA DEL DUERO



Sharing Starters

Classic steak tartare.

Cecina croquettes with an Iberian ham crisp.

White prawns with garlic.

Tuna tartare with mango and a fried egg.

Choice of Starters



Spider crab ravioli with foie gras sauce, fresh truffle and squid ink tuile.

Sautéed seasonal mushrooms with roast potato purée and a tempura-fried, low-temperature egg.



Choice of Mains

Beef tenderloin with foie gras, truffled potatoes and braised tender stem broccoli.

Filet of turbot with green beans and sherry vinegar

Desserts

Nougat parfait with red berry coulis and caramelized pine nuts
| Christmas cookies | Coffee

***Bread service**

Price per person: **110€** including VAT

Cocktail

Menu

Drinks

Water, Soda and Beer

White Wine Melior de Matarromera Verdejo | **DO RUEDA**

Red Wine Melior de Matarromera Tempranillo | **DO RIBERA DEL DUERO**

****Should you wish to upgrade your selection, we offer two upgrade options at an additional cost.**



Mini brioche with marinated tuna and kimchi mayonnaise.

Beetroot Oreo with **salmon rilette** and **trout roe**.

Parmesan cookie with beef carpaccio, rocket and truffle.

Russian roulade with tuna belly.

Sea bass ceviche with pickled onion and cold Malaga gazpachuelo.

Mini foie gras cone with pistachios.



Cecina croquette in panko with smoked mayonnaise.

Iberian ham, brie and truffle toasted sandwich.

Mini bao bun with kumquat glazed duck.

Fried prawn gyozas with ponzu sauce.

Seafood fritter with black garlic aioli.

Dessert

Assortment of mini pastries from our bakery.
(6 varieties)

Price per person: 68€ including VAT

EXCLUSIVE TO GROUPS, TERRACE ONLY.* SERVICE TIME: 2 HOURS



Additional Services

Ham carving service (2 hours) — 350€

Ham carving service + 1 Iberian ham (8 kg) — 1.050€

Additional Iberian ham during the cocktail hour — 650€

Cheese station — 12€ [4 types of cheese, bread and breadsticks, nuts and grapes]

Iberian station — 16€ [ham, chorizo, cured sausage and pork loin; bread and breadsticks; olive oil, grated tomato and grapes]

Oyster station — 25€

[Oyster shucker on site: 1 per 70 people]

Mojito station — 14€

Gin and tonic station — 16€

Sushi stand (5 pieces per person) — 22€

Hand-pressed sushi chef service — 260€

Sushi — served on trays - 2 assorted pieces per person — 9€

Sushi - per piece — 5.5€

Candy bar — 12€

Deluxe candy bar — 19€

Cold late-night snack — 12€

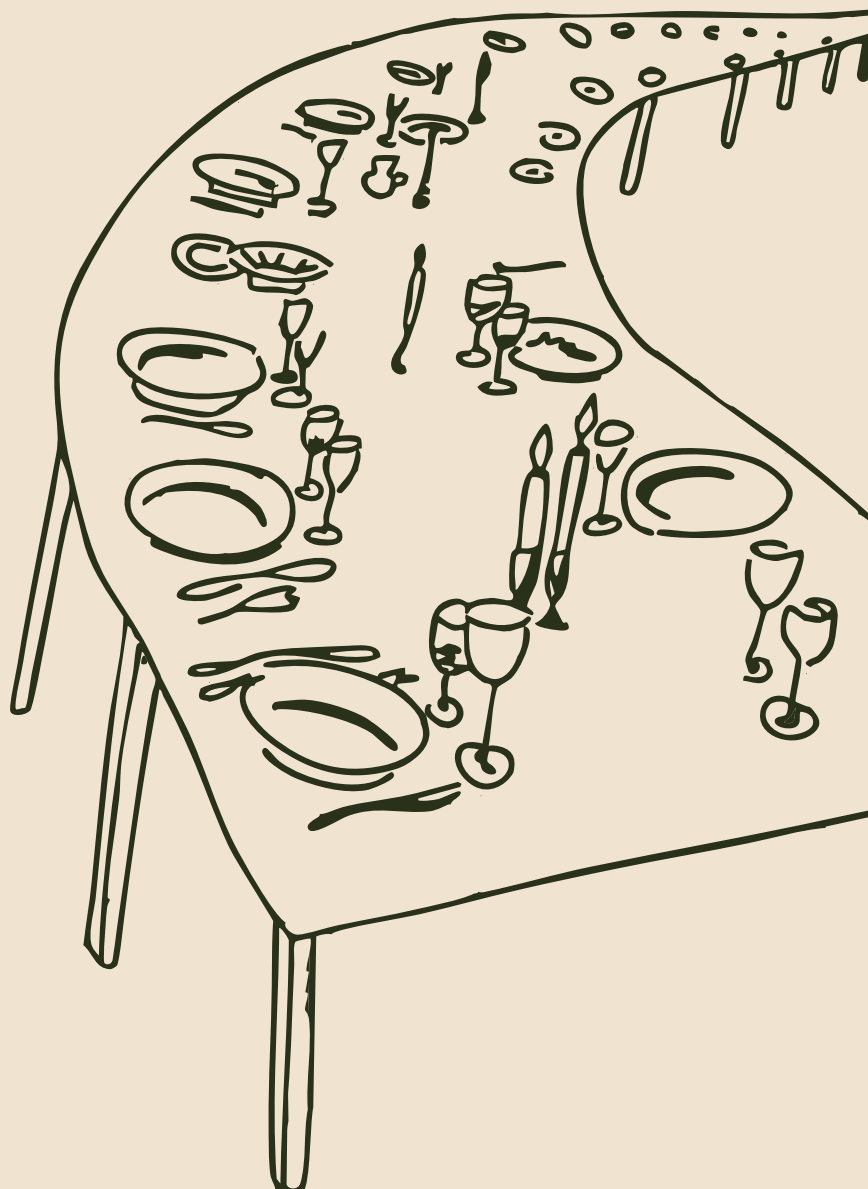
Hot late-night snack — 15€

*Paella show cooking featuring seasonal vegetables and seafood — 26€

Cheers and stay — we've got your room waiting.

Special rate for accommodation in an Essential Room.

€160 single use / €175 double use,
breakfast and VAT included.



*Exclusively available for cocktail-style menus.



Other Drinks



Select Package

Soft drinks package

Victoria draft beer

Cava Roger de Flor brut

White wine La Charla

Verdejo, D.O. Rueda

Red wine Cueva de Lobos

Tempranillo, D.O. Rioja

Supplement: 6€



Signature Package

Soft drinks package

Victoria draft beer

Cava Roger de Flor brut

White wine Bico Do Cabo, Albariño DO Rías Baixas

Chardonnay, Do Navarra

Rosé wine Cuvée Madame, Côtes de Provence

Red wine La Escucha, Mencía, DO Bierzo

Supplement: 11€

OPCIONES BARRA LIBRE*



Open Bar Options

Liqueurs: Sambuca · Baileys · Jägermeister · Patxarán · Limoncello

Vodka & Gin: Absolut Sweden · Bombay Sapphire

Whisky & Rum:
Dewars White Label · Scotch Blend · Bacardi Cuba · Santa Teresa Gran

Tequila: Patrón Silver

2h — 38€

3h — 50€

4h — 59€



Open Bar Premium

Liqueur: Sambuca · Baileys · Jägermeister · Patxarán · Limoncello

Vodka & Gin: Grey Goose French · Bombay Sapphire Premier Cru

Whisky & Rum:
Dewars 12 · Scotch Blend · Bacardi Cuba · Santa Teresa Gran Reserva

Tequila: Patrón Reposado

2h — 50€

3h — 68€

4h — 80€

*Exclusively available for cocktail-style menus.

CONTACT

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TERMS AND CONDITIONS

Pre-selection of dishes: at least 7 working days before the event

Price per person (VAT included)

Jara capacity: maximum 30 people | **Terrace:** from 30 people

Menu applicable for groups of at least 10 people*

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