



Merry Christmas

AND A HAPPY NEW YEAR!

Let's Begin

Sea Bass, Yuzu, Corn

(Sea bass tartare, yuzu aguachile, corn)

Canarian Stew

(Chickpeas, beef, broth)

La Santa Prawns

(Seafood dumpling with La Santa prawns)

From the Sea

Cod, mussel, cockle, beetroot, peas

(confit cod with mussels and cockles,
pickled cream, sea foam)

From the Land

Angus, sweet potato, red mojo

(Angus sirloin, sweet potato purée,
tender vegetables and red mojo)

Pre-Dessert

Grape, Strawberry, tomato, melon

(osmotic fruit: muscat grape, citrus strawberry,
cherry tomato, mojito melon)

Sweet Farewell

Gofio, apple, honey

(gofio crumble, apple compote, honey crisp,
pomegranate ice cream)

80€

(drinks not included)

EL LAGO

Happy New Year

LET'S CELEBRATE TOGETHER!

Welcome Cocktail

Iberian Ham

Sardine, Russian salad, piparra

(Russian salad, smoked sardines,
piparra pepper, bread crisp)

Cold almond soup

(chilled almond and garlic cream)

Gorgonzola Croquette

(gorgonzola croquettes, papaya chutney)

Starter

Scallop, dashi, fennel

(roasted scallop, dashi broth, fennel and anise foam)

Fish

Sea bass, chickpea, endive

(sea bass loin, chickpea parmentier, endive)

Sorbet

Mandarin, yuzu, Amaretto

(mandarin sorbet with yuzu and Amaretto di Saronno)

Meat

Iberian pork secreto, chestnut,
truffle, shallot

(slow-cooked Iberian pork secreto, chestnut and truffle cream,
glazed shallot, fruity sauce)

Dessert

Chocolate in textures

(chocolate sponge, chocolate mousse,
baked apple ice cream, orange gel)

Mignardises and Christmas sweets

90€

(drinks not included)

EL LAGO