



St. James

Group

CHRISTMAS MENUS

Juan Bravo, 26

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FIRST

(Assortment of dishes to share, a portion of a menu for every four people)

Iberian ham croquettes with vegetable chips

Squid on Iberian soil, pea cream and tomato chutney

Grilled variegated scallop

PAELLAS

(to choose or taste different paellas)

Rice a banda classic (garnish of fish, potato and carrot in sauce)

or

Black paella with cuttlefish

or

Rice sailor (sepia, prawns, clam, shrimp, fish)

DESSERT

Fried chocolate fritters with toffee sauce

Christmas sweets / Coffee or infusion

DRINKS

White wine Verdejo or Red wine Rioja Crianza or Refreshment or Beer

Brut nature Cava glass

Mineral water

Price per person **53,00 Euros**

People minimum: **10 Personas**

IMPORTANT NOTE:

- The price of the menu will add 10% VAT to the total invoice.
- These menus may undergo some variation depending on seasonality and the market.
- The menu includes drinks consumed during lunch/dinner (starters) until the end of the meal (desserts).
- Not including aperitif drinks or after lunch/dinner.
- On the rice tasting menu you can choose the second at the moment.

FIRST

(Assortment of dishes to share, a portion of a menu for every four people)

Iberian ham croquettes with vegetable chips

Candied artichokes with Maldon salt

Tomato salad with sweet onion and tuna

SECOND (your choice)

Rice Señoret (squid, mussels, lean chicken, vegetables, shrimp and cuttlefish)

or

Croaker al meniere with almonds and sautéed vegetables

or

Burger with provolone, arugula, dried tomato mayonnaise and guanciale with fries

DESSERT

Fried chocolate fritters with toffee sauce

Christmas sweets / Coffee or infusion

DRINKS

White wine Verdejo or Red wine Rioja Crianza or Refreshment or Beer

Brut nature Cava glass

Mineral water

Price per person **49,00 Euros**

People minimum: **10 Personas**

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- Not including aperitif drinks or after lunch/dinner.
- The chosen second course must be communicated.

FIRST

(Assortment of dishes to share, a portion of a menu for every four people)

Iberian ham croquettes with vegetable chips

Chef's Russian salad

Eggplant with white truffle honey

SECOND (your choice)

Rice a banda classic (garnish of fish, potato and carrot in sauce)

or

Sea bass on the back with Bilbao parsley

or

Grilled matured beef tenderloin with French fries and grilled vegetables

DESSERT

Chocolate cupcake (gluten-free) with salted caramel soup and vanilla ice cream

Christmas sweets / Coffee or infusion

DRINKS

White wine Verdejo or Red wine Rioja Crianza or Refreshment or Beer

Brut nature Cava glass

Mineral water

Price per person **54,00 Euros**

People minimum: **10 Personas**

IMPORTANT NOTE:

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- The chosen second course must be communicated.

FIRST

(Assortment of dishes to share, a portion of a menu for every four people)

Iberian ham with bread, oil and tomato

Grilled avocado with garlic prawns and caramelized tomatoes

Grilled variegated scallop

SECOND (your choice)

Paella mixta (chicken, norway lobster, vegetables, mussel and cuttlefish)

or

Baked sea bass with saffron aroma and sautéed vegetables

or

Grilled beef tenderloin and potato cake

DESSERT

Vanilla panacotta with strawberry soup

Christmas sweets / Coffee or infusion

DRINKS

White wine Verdejo or Red wine Rioja Crianza or Refreshment or Beer

Brut nature Cava glass

Mineral water

Price per person **58,50 Euros**

People minimum: **10 Personas**

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- The chosen second course must be communicated.

FIRST

(Assortment of dishes to share, a portion of a menu for every four people)

Iberian ham with bread, oil and tomato

Cockles cooked in pan

Grilled octopus leg, red mold and roasted potato with garlic and perejil

SECOND (your choice)

Seafood paella (cuttlefish , shrimp , prawns, norway lobster , clams and mussels)

or

Roasted black monkfish with baked potatoes

or

Grilled beef tenderloin with “padrón” peppers

DESSERT

Fine apple tart with vanilla ice cream

Christmas sweets / Coffee or infusion

DRINKS

White wine Verdejo or Red wine Rioja Crianza or Refreshment or Beer

Brut nature Cava glass

Mineral water

Price per person **63,00 Euros**

People minimum: **10 Personas**

IMPORTANT NOTE:

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- Not including aperitif drinks or after lunch/dinner.
- The chosen second course must be communicated.

FIRST

(Assortment of dishes to share, a portion of a menu for every four people)

Iberian ham with bread, oil and tomato

Salted Cantabrian anchovy loin, puff pastry toast

Octopus carpaccio with almond and thyme vinaigrette

SECOND (your choice)

St. James Rice band (accompanied by seafood of : norway lobster , prawns and “carabineros”)

or

Paella with blue lobster

DESSERT

Assortment of house desserts

Christmas sweets / Coffee or infusion

DRINKS

White wine Albariño or Red wine Ribera del Duero or Refreshment or Beer

Brut nature Cava glass

Mineral wáter

Price per person **71,00 Euros**

People minimum: **10 Personas**

IMPORTANT NOTE:

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- This menu you can choose the second at the moment.

St. James

Restaurant St. James Juan Bravo

Year 2023

- It is possible to create your own menu varying existing dishes
- Confirmation of people a week before the event date, minimum amount on which bill.
- They must confirm the chosen main course one week prior to the event.
- For groups of more than 40 diners, they must choose a second equal for the whole group.
- To complete the reservation will be charged a 30% (approximately) of the total amount of the invoice. The rest will be paid immediately after the end of the celebration (checks are not accepted).

