



FINCA LA BOBADILLA



CHRISTMAS
SPECIAL HOLIDAY MENUS
2026/2027



CHRISTMAS EVE MENU

December 24, 2026



Appetizer

Cold cauliflower salad with salmon (P)

Starters

Terrine of veal, foie gras, and pistachios with dried fig purée (FS)

Fish soup with prawn ravioli and saffron (G, H, M, P)

From The Sea

Turbot with champagne butter, artichokes, and finger lime (citrus caviar) (P, L, SF)

From the land

Duck in red wine with celeriac cream and orange aroma (L, A, SF)

Pre-dessert

Tangerine, yuzu, and cava granita (SF)

Dessert

Cider-glazed pear, nougat (turrón), and dark chocolate (L, FS, SF)

Traditional Christmas Sweets

WINE CELLAR

El Zarzal | Godello | Bierzo

La Montesa | Tempranillo | La Rioja

Juvé & Camps Reserva de la Familia | Cava

Water and coffee included.

(G) Gluten (L) Milk/Dairy (H) Egg (P) Fish (FS) Tree Nuts (AJ) Garlic (M) Crustaceans (ML) Molluscs
(C) Pork (SJ) Soy (A) Celery (MZ) Mustard (CH) Peanuts (AL) Lupins (S) Sesame (SF) Sulfites

CHILDREN'S CHRISTMAS EVE MENU

December 24, 2026



Starters (to choose)

Crispy fried baby squid with mayonnaise (G, H, ML)

Rigatoni pasta with tomato sauce and bacon (G, C)

Wood-fired flatbread (coca) with tomato, prawns, mozzarella, and cured ham (lacón) (G, L, M, C)

Main Course (to choose)

Monkfish medallion with tomato sofrito sauce and guacamole (P)

Creamy free-range chicken rice

Grilled beef tenderloin medallion with French fries (L)

Desserts (to choose)

Fruit salad with yogurt ice cream (L)

White chocolate ice cream (L, H)

Milk chocolate mousse with toffee sauce (L, H)

Water included

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(C) Pork (SJ) Soy (A) Celery (MZ) Mustard (CH) Peanuts (AL) Lupins (S) Sesame (SF) Sulfites



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CONTACT & RESERVATIONS

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