



El Café
de La Ópera

CHRISTMAS EVE DINNER

DECEMBER 24, 2024

TASTING MENU

Seafood Salpicon with avocado, pineapple and pink sauce

Boletus cream with slices of foie gras and parmesan tuile

Miso marinated salmon with rum and Pedro Ximenez sauce accompanied by mango and pink tomato tartar

Suckling pig confit at low temperature with potatoes and sweet soya pickled egg yolks

Truffled Christmas log

Our Christmas sweets

CELLAR

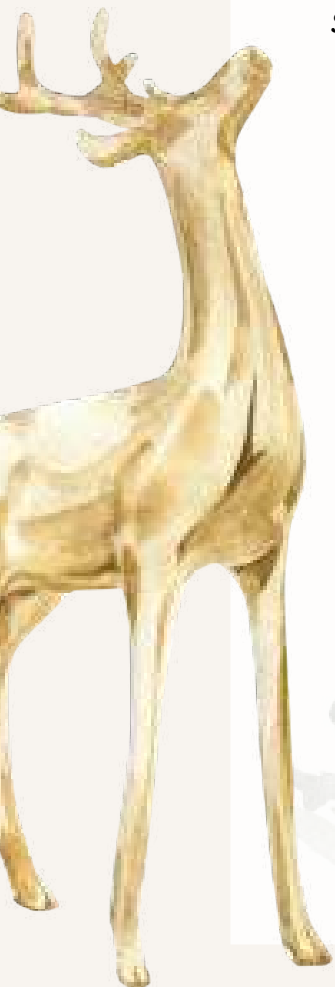
White wine. José Pariente. Verdejo, D.O. Rueda

Red wine. Cune. Crianza, D.O. Rioja

Cava. Aula Brut Nature

100 €

Price per person. 10% VAT included





CHRISTMAS MEAL

DECEMBER 25, 2024

TASTING MENU

*Puff pastry of leeks, prawns and courgette
with nougat béchamel sauce*

Seafood cream with garlic prawns tartare

*Tournedó of veal on baked potatoes, baked sweet
potato and piquillo jam*

Truffled Christmas log

Our Christmas sweets

CELLAR

White wine. Emina. Verdejo, D.O. Rueda

Red wine. Pradorey. Oak, D.O. Ribera del Duero

50 €

Price per person. 10% VAT included



El Café

de La Ópera

GRAN CENA CANTADA NEW YEAR'S EVE DINNER

DECEMBER 31, 2024

TASTING MENU

Blinis with marinated salmon tartare and EVOO caviar

Seared scallops au gratin with a touch of spicy sauce

Hake, lobster and clam seafood soup with saffron and vanilla mousse

Wild sea bass with cava sauce and fried cassava and black garlic aioli

*Sirloin steak Wellington with truffled demi-glacé and potato
parmentier with toasted pistachio butter*

San Silvestre cake

Our Christmas sweets

CELLAR

White wine. Martín Códax. D.O. Albariño

Rosé cava. Agustí Torelló Mata. Rosé

Red wine. Las Moradas Inicio. E.O. Madrid

Cava. Juvé y Camps Reserva de Familia

200 €

Price per person. 10% VAT included



El Café
de La Ópera

NEW YEAR MEAL

JANUARY 1, 2025

TASTING MENU

*Puff pastry of leeks, prawns and courgette with
nougat béchamel sauce*

Seafood cream with garlic prawns tartare

*Tournedó of veal on baked potatoes, baked sweet
potato and piquillo jam*

Truffled Christmas log

Our Christmas sweets

CELLAR

White wine. Emina. Verdejo, D.O. Rueda

Red wine. Pradorey. Oak, D.O. Ribera del Duero

50 €

Price per person. 10% VAT included



El Café
de La Ópera

KINGS GALA DINNER

JANUARY 5, 2025

TASTING MENU

*Foie gras spheres with amaretto covered with
pistachio earth and red fruit sauces*

*Cream of roasted figs and Christmas chestnuts with
Baltasar's date mousse*

*Hake in green sauce with clams, peas and crispy
Iberian ham*

*Beef sirloin on Pedro Ximenez and dark chocolate
sauce, shallots and baby potatoes*

*Roscón de Reyes with cream
Our Christmas sweets*

CELLAR

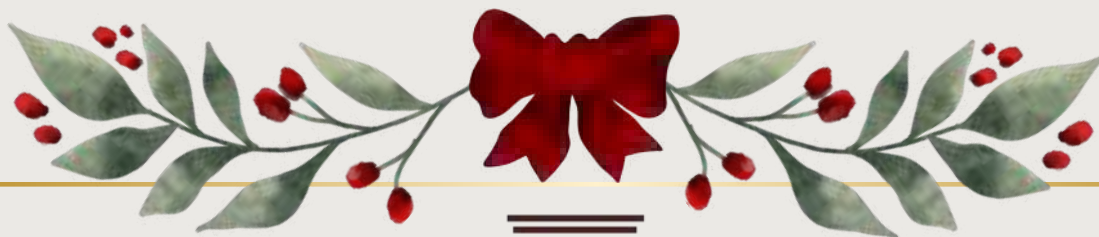
White wine. José Pariente. Verdejo, D.O. Rueda

Red wine. Cune. Crianza, D.O. Rioja

Cava. Aula Brut Nature

100 €

Price per person. 10% VAT included



El Café
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WISE MEN DAY MEAL

JANUARY 6, 2025

TASTING MENU

*Puff pastry of leeks, prawns and courgette with
nougat béchamel sauce*

Seafood cream with garlic prawn tartare

*Tournedó of veal on baked potatoes, baked sweet
potato and piquillo jam*

*Truffled Christmas log
Our Christmas sweets*

CELLAR

White wine. Emina. Verdejo, D.O. Rueda

Red wine. Pradorey. Oak, D.O. Ribera del Duero

50 €

Price per person. 10% VAT included

