

**TORRES Y GARCIA**

NUEVA COCINA RÚSTICA - SEVILLA

# CHRISTMAS EVE MENU

DECEMBER 24<sup>TH</sup>



C/ Harinas 2 - 41001 Sevilla - Tel + 34 955 546 385

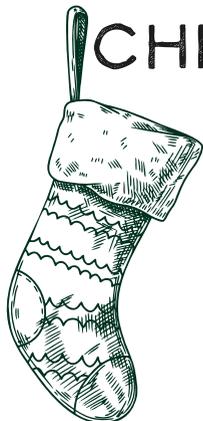
[www.torresygarcia.es](http://www.torresygarcia.es)

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DECEMBER 24<sup>TH</sup>

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NUEVA COCINA RÚSTICA - SEVILLA



## CHRISTMAS EVE MENU

### STARTERS

Iberian acorn-fed ham, freshly made bread and grated tomato

Selection of Spanish cheeses: sheep, goat and cow

Minestrone soup with poached quail egg\*

### TO CONTINUE\*

00 anchovy with beurre noisette

Zucchini salad with pesto, papaya and Thai vinaigrette

Angus steak tartare on brioche and creamy yolk

### TO FINISH

A. Beef tenderloin with roasted parsnips and meat demi-glace

B. Grilled cod, sautéed spinach and chickpea sauce

### DESSERT

Baileys and coconut sponge cake

Variety of Christmas sweets

Glass of cava

\*One dish served per person.

Unlimited drinks (red wine, white wine, soft drinks, beer and water) will start once everybody has arrived and will end once dessert is served.

Drinks served previously are not included in the price.

## 125€

Price per person  
(VAT included)

Reservations: [reservas@ovejasnegrascompany.com](mailto:reservas@ovejasnegrascompany.com)

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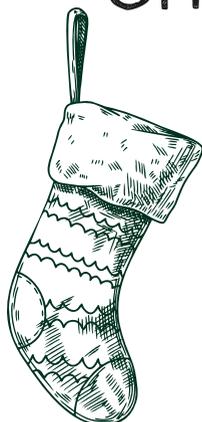
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## *vegetarian* CHRISTMAS EVE MENU

### STARTERS

Mango hummus with veggies

Melty camembert cheese with pistachios, honey and brandy

Minestrone soup with poached quail egg\*

### TO CONTINUE\*

Grilled peppers with avocado cream and spiced shortcrust pastry

Zucchini salad with pesto, papaya and Thai vinaigrette

Tomato steak tartare on brioche and creamy yolk

### TO FINISH

Burrata with pickled carrots, semi-roasted cherry tomatoes and crispy kale

### DESSERT

Baileys and coconut sponge cake

Glass of cava

\*One dish served per person.

Unlimited drinks (red wine, white wine, soft drinks, beer and water) will start once everybody has arrived and will end once dessert is served.

Drinks served previously are not included in the price.

## 105€

Price per person  
(VAT included)

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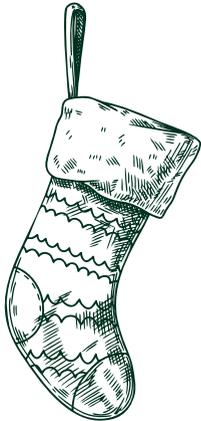
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## CHRISTMAS EVE KIDS MENU

### STARTERS

Iberian acorn-fed ham with bread and tomato

Crunchy cheese sticks with homemade tomato sauce

### TO FINISH

A. Burger with cheddar cheese and bacon, served with French fries

B. Crispy chicken with French fries

### DESSERT

Vanilla ice cream quenelle with *María* cookie cream

Variety of Christmas sweets

\*Unlimited drinks (juices, soft drinks and water) will start once everybody has arrived and will end once dessert is served.

Drinks served previously are not included in the price.

# 38€

Price per person  
(VAT included)

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