



TENERIFE

FLAVOURS THAT FAVOUR THE BOLD

BREAKOUT CHRISTMAS MENU

ENTER ON A HIGH NOTE

MENU 1

TO SHARE

Variety of croquettes
Black cod fritter with alioli
Serrano ham montaditos
Canarian blood sausage bonbon with almonds
Roasted pork leg with Mojo sauce

MAIN COURSE

Pork Tenderloin in Pedro Ximénez sauce with
truffled potato cream and roasted apples

DESSERT

Canarian banana semifreddo with peanuts and salted caramel

€65/pax.

DRINKS INCLUDED

White wine Arnegui Viura (D.O. Rioja) · Rosé wine Arnegui Tempranillo · Garnacha (D.O. Rioja)
Red wine Arnegui Crianza (D.O. Rioja) · Beers, soft drinks & mineral water

CARRY ON WITH A DASH OF GLAM

MENU 2

APPETIZER

Mini prawn tartar appetizer with juice from the heads

FIRST COURSE

Truffled potato foam, low-temperature egg with crunch

SECOND COURSE

— Choice of one —

Pork turnedó with Pedro Ximénez sauce, and
turned potatoes with bacon champagne

Baked sea bream popietas with seafood in cava

DESSERT

Creation of mango, white chocolate and red fruits

€70/pax.

DRINKS INCLUDED

White wine Arnegui Viura (D.O. Rioja) · Rosé wine Arnegui Tempranillo -Garnacha (D.O. Rioja)
Red wine Arnegui Crianza (D.O. Rioja) · Beers, soft drinks & mineral water

ALL AROUND CHRISTMAS

MENU 3

STARTER

Sea cream with crispy ravioli

FIRST COURSE

Cured duck ham salad with pine nut praline and crispy slices

SECOND COURSE

— Choice of one —

Roasted turbot, country aromas and grandmother's ratatouille

Beef tenderloin with dried apricot demi-glace, dates and toasted cashews

DESSERT

Dark chocolate and fluid caramel surprise with homemade coffee ice cream

€80/pax.

DRINKS INCLUDED

White wine Arnegui Viura (D.O. Rioja) · Rosé wine Arnegui Tempranillo -Garnacha (D.O. Rioja)

Red wine Arnegui Crianza (D.O. Rioja) · Beers, soft drinks & mineral water

COME TOGETHER TO CELEBRATE

MENU 4

TO SHARE

Various homemade croquettes
Salmon tartare with miso and wasabi mayonnaise
Black cod fritter with alioli
Glazed Iberian pork cheek
Octopus with olive

MAIN COURSE

— Choice of one —

Suckling lamb shoulder at low temperature with mushrooms
and potatoes confit with thyme and rosemary
Iberian sirloin with port glaze, truffled spinach and walnuts
Salmon in teriyaki sauce on potato millefeuille with wakame

POSTRE

Mini Christmas red velvet cake with red berries
and homemade Tahitian vanilla ice cream

€90/pax.

DRINKS INCLUDED

White wine Arnegui Viura (D.O. Rioja) · Rosé wine Arnegui Tempranillo -Garnacha (D.O. Rioja)
Red wine Arnegui Crianza (D.O. Rioja) · Beers, soft drinks & mineral water

IT'S TIME TO SHARE

MENU 5

TO SHARE

Iberian Ham 5 J

Confit rib croquettes over mushrooms demi-glace

Prawn carpaccio with citrus caviaroli and EVOO

Smoked salmon tart on avocado brunoise with salmon roe

Cod churros with black garlic alioli

MAIN COURSE

— Choice of one —

Baked Angus sirloin served with bacon and potato timbale

Wild Sea Bass with Butter-Truffle glazed potatoes

DESSERT

Nougat semifreddo with mango sorbet

€92/pax.

DRINKS INCLUDED

White wine Arnegui Viura (D.O. Rioja) · Rosé wine Arnegui Tempranillo -Garnacha (D.O. Rioja)

Red wine Arnegui Crianza (D.O. Rioja) · Beers, soft drinks & mineral water

COME
BACK
SOON

[MICE@HRHTENERIFE.COM](https://mice@hrhtenerife.com)