



# CHRISTMAS, NEW YEAR'S, AND EPIPHANY MENU

2024-2025

**LOSGÓMEZ.**  
TABERNA



**LGMZ.**

# MENU FOR CHRISTMAS, NEW YEAR'S DAY, AND EPIPHANY

## STARTERS TO CHOOSE

- Mediterranean scampi sautéed with spring garlic and flambéed with rum
  - Raff tomato salad with belly tuna
  - Grilled artichoke with Iberian ham
- Selection of Iberian cured meats and aged cheese
  - Cod fritters with homemade aioli

## MAIN COURSES TO CHOOSE

- "Senyoret" rice (min. 2)
  - Iberian cheek with mushroom sauce, parmentier, and yuca chips
  - Baked cod with mild garlic mousseline and Valencian ratatouille
    - Creamy countryside rice with mushrooms and pumpkin
- Grilled aged beef entrecote with potatoes and padrón peppers (+€7)
  - Creamy lobster rice (min. 2) (+€7)

## DESSERT

- Selection of homemade pastries

**55€**

DRINK NOT INCLUDED

Open bar €10 per person, see conditions on the last page.



**LGMZ.**

KIDS MENU

# MENU FOR CHRISTMAS, NEW YEAR'S DAY, AND EPIPHANY



## STARTERS TO SHARE

- Patatas bravas
- Iberian ham croquettes

## MAIN COURSES TO CHOOSE

- Creamy seafood rice
- Galician beef cordon bleu with Iberian ham and mozzarella
- Homemade chicken nuggets with French fries

## DESSERT

- Chocolate ice cream and Christmas sweets

**25€**

DRINK NOT INCLUDED

Open bar €10 per person, see conditions on the last page.



LGMZ.

# TERMS AND CONDITIONS

-Drink not included; if desired, you can include the open bar for an additional €10 per guest. Included in the open bar: draft beer, soft drinks, water, and wine (white wine: En la Parra - D.O. Utiel-Requena, organic white wine from Chardonnay and Moscatel varieties). Red wine: Capellana – organic red wine from the Tempranillo variety.

-The menus include bread.

-The included drinks will be served once all diners are seated at the table and will end with dessert. Any drinks consumed before or after will be charged separately.

-72 hours prior to the meal or dinner, you must confirm the chosen menu as well as the main courses, indicating the quantity of each, and whether you choose any of the Premium wine options.

-On the day of the event, we will charge for the total number of diners confirmed 24 hours in advance.

-Rice dishes are served for a minimum of two diners.

-Split bill payments are not accepted.

-A deposit of €100 is required when making the reservation.



LGMZ.

# WINE OPTIONS



PREMIUM VALENCIAN WINE SELECTION (+€4 PER PERSON):

**\*\*White Wine:\*\*** Nodus Chardonnay D.O. Utiel Requena – Organic white wine from the Chardonnay variety, barrel-fermented, presented in Magnum bottles.

**\*\*Red Wine:\*\*** Nodus Merlot Delirium D.O. Utiel Requena – Organic red wine from the Merlot variety, presented in Magnum bottles.

**\*\*PREMIUM WINE SELECTION 2 (+€4 PER PERSON):\*\***

**\*\*White Wine:\*\*** La Camioneta – D.O. Rueda

**\*\*Red Wine:\*\*** Vega Real Roble – D.O. Ribera del Duero