

THIS YEAR
CELEBRATE
& ENJOY,
BECAUSE
CHRISTMAS
IS BACK

X3 MENUS

CHOOSE
AND
ENJOY

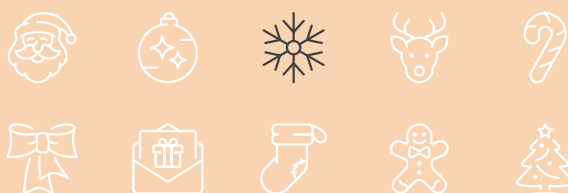




MENU 39€



CELEBRATE, & ENJOY, CHRISTMAS.



WELCOME GLASS OF CAVA ON ARRIVAL

> STARTERS TO SHARE:

MIXED HOME MADE GOURMET CROQUETAS; IBERIAN HAM & CECINA WITH A TOMATO CHUTNEY SALSA AND WILD MUSHROOM CROQUETAS WITH A TRUFFLE SAUCE

MEDITERRANEAN PRAWN SALAD WITH KIMCHI, SALMON TARTAR AND MANGO

GUACAMOLE MORTAR WITH FRESH AVOCADO, CORIANDER, RED ONION AND HOMEMADE CORN TORTILLA CHIPS

> SECOND COURSE TO CHOOSE:

MARINADED BAKED SALMON WITH BASIL PURÉE, HOMEMADE TARTAR SAUCE AND BABY BROCCOLI

IBERIAN PORK WITH A SWEET POTATO CREAM AND A MASCARPONE AND CHIPOTLE SAUCE

> DESSERT:

HOME MADE CHOCOLATE BROWNIE WITH VANILLA ICE CREAM AND CHOCOLATE CREAM

> BODEGA:

2 HOURS OF FREE BAR DURING THE MEAL

BEER - AGUILA

WHITE WINE - ALBARIÑO (COSECHERO)

RED WINE - RIOJA (LAGRIMAS DE MARIA)

WATER AND SOFT DRINKS



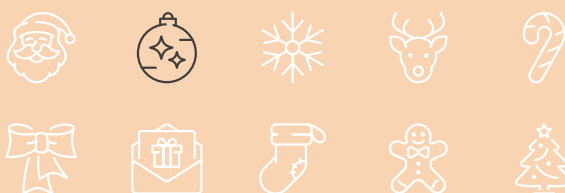
THIS IS
THE PLACE FOR
CHRISTMAS '24



MENU 44€



CELEBRATE, & ENJOY, CHRISTMAS.



WELCOME GLASS OF CAVA ON ARRIVAL

- > STARTERS TO SHARE:
 - HOME MADE MIXED GOURMET CROQUETAS; IBERIAN HAM WITH CECINA AND A TOMATO CHUTNEY SAUCE AND WILD MUSHROOM CROQUETAS WITH A TRUFFLE SAUCE
 - MIXED BOARD WITH IBERIAN HAM AND CHEESE
 - AVILA GOATS CHEESE SALAD WITH PEAR, TOASTED PISTACHIOS, IBERIAN HAM, FIGS AND AN APRICOT MARMALADE
 - FRESH RED TUNA TARTAR WITH GUACAMOLE AND WAKAME
- > SECOND COURSE TO CHOOSE:
 - OVEN ROASTED WILD SEA BASS WITH BROCCOLI, BABY POTATOES, MOJO VERDE AND ROMESCU SAUCE
 - GRILLED AVILA SIRLOIN STEAK (300G) WITH PADRON PEPPERS, BABY POTATOES AND CHIMICHURRI
- > DESSERT:
 - MARRIAGE OF CHEESCAKE AND CHOCOLATE BROWNIE
- > BODEGA:
 - 2 HOURS OF FREE BAR DURING THE MEAL
 - BEER - AGUILA
 - WHITE WINE - ALBARIÑO (COSECHERO)
 - RED WINE - RIOJA (LAGRIMAS DE MARIA)
 - WATER AND SOFT DRINKS



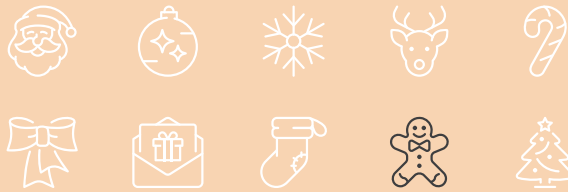
THIS IS
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CHRISTMAS '24



MENU 55€



CELEBRATE, & ENJOY, CHRISTMAS.



WELCOME GLASS OF CAVA ON ARRIVAL

> STARTERS TO SHARE:

MIXED HOME MADE GOURMET CROQUETAS; IBERIAN HAM AND CECINA WITH TOMATO CHUTNEY SALSA AND WILD MUSHROOM CROQUETAS WITH TRUFFLE SAUCE

MIXED BOARD WITH IBERIAN HAM AND CHEESE

CREAMY ITALIAN BURRATA INJECTED WITH HOME MADE PESTO AND SERVED WITH TOASTED PINE NUTS, TOMATO MARMALADE AND ROCKET

SMOKED SALMON & MANGO SALAD

> SECOND COURSE TO CHOOSE:

AVILA FILLET STEAK WITH A MUSTARD POTATO CREAM, PADRON PEPPERS AND A PEDRO XIMENEZ REDUCTION

FRESH TUNA TATAKI WITH TOASTED SESAME SEEDS, SASHIMI TARTLETS WITH GUACAMOLE, WASABI MAYONNAISE AND WAKAME

> DESSERT:

CARAMEL BISCUIT TORTE WITH MASCARPONE AND CHOCOLATE

> BODEGA:

2 HOURS OF FREE BAR DURING THE MEAL

BEER - AGUILA

WHITE WINE - ALBARIÑO (COSECHERO)

RED WINE - RIOJA (LAGRIMAS DE MARIA)

WATER AND SOFT DRINKS



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