

# CHRISTMAS MENU 1-19



## To Share:

*Home Special Appetizers*

*Iberian Cured Ham and Cheese from La Mancha*

*Crab Croquettes*

*Fried Baby Squids*

*Codfish Brandade*

\*\*\*\*\*

## Main Dish:

*Hake Delights*

and

*Rib Eye on hot stone*

\*\*\*\*\*

*Home-made Dessert*

*Christmas Sweets*

*Lemon Sorbet with Cava*

*Coffee or Tea*

*Liquors (Orujo and Pacharán)*

\*\*\*\*\*

## Warehouse:

*Rioja Red Wine "Unzu"*

*White Wine "Marqués de Riscal"*

*Still Premium Water "Numen"*

*Beverages (Beer and refreshments)*

Price: 59 € + 10% VAT

*One bottle of wine per two clients*

*Menus available for more than 2 people*

*Menus available during 2019 and between the 7th of December  
and 7th of January.*



**46**

YEARS COOKING  
WITH WITH LOVE



**3**

AWARDS TO  
EXCELLENCE



**3**

SPAIN'S HOUSE



**363**

DAYS OPENED  
PER YEAR



91 570 10 06



reservas@mesontxistu.com



Plaza de Ángel Carbajo 6, 28020 Madrid

## CHRISTMAS MENU 2-19



### To Share:

Home Special Appetizers  
Iberian Cured Ham  
Cheese from La Mancha  
Oxtail Croquettes  
Txistu Scrambled Eggs

\*\*\*\*\*

### First Dish:

1/2 Hake Stuffed with prawns  
with the Sea Urchin sauce

### Main Dish:

1/2 Sirloin with Home-made Goose Foie

\*\*\*\*\*

Home-made Dessert  
Christmas Sweets  
Lemon Sorbet with Cava  
Coffee or Tea  
Liquors (Orujo and Pacharán)

\*\*\*\*\*

### Warehouse:

Rioja Red Wine "Unzu"  
White Wine "Marqués de Riscal"  
Still Premium Water "Numen"  
Beverages (Beer and refreshments)

Price: 63€ + 10% VAT



One bottle of wine per two clients  
Menus available for more than 2 people  
Menus available during 2019 and between the 7th of December  
and 7th of January.



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# CHRISTMAS MENU 3-19



## To Share:

Home Special Appetizers  
Iberian Cured Ham  
Cheese from La Mancha  
Hearts of Lettuce with Tuna  
Cod Brandade

\*\*\*\*\*

King Prawns in Garlic

\*\*\*\*\*

## To Choose:

Codfish Vizcain Style  
Hake Cider Style or Hake Bilbain Style

Sirloin

Lamb Shoulder or Lamb Chops

\*\*\*\*\*

Home-made Dessert  
Christmas Sweets

Lemon Sorbet with Cava

Coffee or Tea

Liquors (Orujo and Pacharán)

\*\*\*\*\*

## Warehouse:

Rioja Red Wine "Unzu"

White Wine "Marqués de Riscal"

Still Premium Water "Numen"

Beverages (Beer and refreshments)



Price: 69€ + 10% VAT

One bottle of wine per two clients

Menus available for more than 2 people

Menus available during 2019 and between the 7th of December  
and 7th of January.



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# CHRISTMAS MENU 4-19



## To Share:

Home Special Appetizers  
Iberian Cured Ham  
Iberian Cured Loin  
Shellfish Croquettes  
Home-made Goose Foie  
Baby Beans with Fried Eggs and Ham  
King Prawns with two sauces

## To Choose:

Tuna Tartar  
Hake stuffed with Salmon  
Rib Eye on Hot Stone  
Sirloins  
Home-made Dessert  
Christmas Sweets  
Lemon Sorbet with Cava  
Coffee or Tea  
Liquors (Orujo and Pacharán)

## Warehouse:

Rioja Red Wine "Unzu"  
White Wine "Marqués de Riscal"  
Still Premium Water "Numen"  
Beverages (Beer and refreshments)

Price: 75€ + 10% VAT

One bottle of wine per two clients  
Menus available for more than 2 people  
Menus available during 2019 and between the 7th of December  
and 7th of January.



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