

## CHRISTMAS MENU 1

Truffle croquettes

Tomato confit, mango and avocado timbale  
with kalamansi sauce

or

Parmentier with Iberian ham and foie shavings

Iberian pork meat with vanilla pumpkin puree  
and parmesan shavings

or

Roasted croaker with tomato and "piquillo"  
peppers jam with boletus sauce

Bread

Noel Cheesecake

Wine Cellar:

Xic Blanc d'Agustí Torelló

Arienzo Crianza Marqués de Riscal

Cava

Water, infusion and coffee

**39,95€**

vat included

## NEW YEAR'S EVE MENU

Avocado tartare with wakame seaweed

Foie bonbons with Granny Smith apple

Shrimp tacos with peperoncino and chipotle mayonnaise

Mini sushi burger

Tuna poke with cashew nuts, wild rice, sesame  
and pineapple

and

"Nipau" salmon and monkfish carpaccio  
with shiso leaves

and

Beef Tournedo with truffled potato, red onions  
and a red wine sauce

Bread

Petits Fours

Wine Cellar:

Viña Cimbrón

Raimat Abadia Crianza

Cava Agustí Torelló Mata

Water, infusion and coffee

Grapes and new year's gift bag

**77€**

vat included

## CHRISTMAS MENU 2

Brown crab capuccino

"Gunkan" bluefin tuna

Avocado tartare with wakame seaweed

Potato with "very brava" sauce

Sea bream slices with mango and apple

Mussels with green curry and lemongrass

Roasted beef fillet with tuber cream and  
thin slices of Iberian meat

or

Salmon wrapped in banana leaves, fruits sauce  
and sauteed vegetables

Bread

Noel Cheesecake

Wine Cellar:

Xic Blanc d'Agustí Torelló

Arienzo Crianza Marqués de Riscal

Cava

Water, infusion and coffee

**48€**

vat included



**citrus**  
restaurantus

**MAKE YOUR BOOKING**

Passeig de Gràcia, 44 1r  
(with Consell de Cent)

**93 487 23 45**

[www.citrusrestaurant.com](http://www.citrusrestaurant.com)

