

CHRISTMAS SEASON '24/'25

EBOCA RESTAURANTS

ALDAPETA
Gastrobar



Christmas Eve

STARTERS ON THE TABLE

Iberian ham with tomato bread
Homemade chicken croquettes
Roasted scallops with garlic and parsley

FISH

Turbot fillet with cava sauce and fresh sprouts

MEAT

Grilled beef tenderloin, piquillo peppers, parmentier and demi-glace

DESSERT

Homemade Pantxineta - typical Basque dessert

Traditional Christmas sweets

DRINKS

White wine: Legaris, Verdejo D.O Rueda
Red wine: Viña Pomal 500 Crianza, D.O.C Rioja
Sparkling: Codorniu Non Plus Ultra D.O Cava
Mineral water
Coffees and infusions

PRICE: 75 EUROS

Christmas

STARTERS ON THE TABLE

Smoked steak nigiri

Gilda Aldapeta - classic Basque pintxo renewed

Homemade ham croquettes

Bloody Mary shot with cockles

FISH

Grilled hake with scallop and green oil

MEAT

Baztan piglet ingot with potato and sweet potato pie

DESSERT

Compact of cocoa, red fruits and vanilla cream

Christmas sweets

DRINKS

White wine: Legaris, Verdejo D.O Rueda

Red wine: Viña Pomal 500 Crianza, D.O.C Rioja

Sparkling: Codorniu Non Plus Ultra D.O Cava

Mineral water

Coffee and infusions

PRICE: 75 EUROS

New Year's Eve

STARTERS ON THE TABLE

Iberian ham with tomato bread
Homemade chicken croquettes

APPETIZERS

Gilda Aldapeta - classic Basque pintxo renewed
Crab salad
Cod brandade

FISH

Grilled sea bass, roasted wild asparagus, carrot and lime

MEAT

Galician beef tenderloin with a reduction of its truffled
juice and foie escalope

DESSERT

Chocolate and orange ganache with guanaja ice cream

Traditional Christmas sweets

Lucky grapes

DRINKS

White wine: Raimat Castell Ecológico, D.O. Costers del Segre,
Chardonnay

Red wine: Viña Pomal Reserva, D.O.C Rioja

Sparkling: Codorniu Non Plus Ultra D.O Cava

Mineral water

Coffee and infusions

PRECIO: 136 EUROS

New Year

STARTERS ON THE TABLE

Smoked steak nigiri

Gilda Aldapeta - classic Basque pintxo renewed

Homemade ham croquettes

Bloody Mary shot with cockles

FISH

Grilled hake with scallop and green oil

MEAT

Baztan piglet ingot with potato and sweet potato pie

DESSERT

Compact of cocoa, red fruits and vanilla cream

Traditional Christmas sweets

DRINKS

White wine: Legaris, Verdejo D.O Rueda

Red wine: Viña Pomal 500 Crianza, D.O.C Rioja

Sparkling: Codorniu Non Plus Ultra D.O Cava

Mineral water

Coffee and infusions

PRICE: 75 EUROS

Three Wise Men

APPETIZER

Cod brandade
Fake piquillo pepper nigiri

STARTER

Fish and seafood soup

MAIN COURSE

Grilled black monkfish with its stir-fry

or

Navarrese piglet, baked potato and "demi-glace"

DESSERT

Chocolate and orange ganache

Roscón de Reyes - tradition of the country

DRINKS

White wine: Legaris, Verdejo D.O Rueda
Red wine: Viña Pomal 500 Crianza, D.O.C Rioja
Mineral water
Coffee and infusions

PRICE: 55 EUROS

Information and booking conditions

INFORMATION

Menu available on the evening of December 24th.
All prices include VAT.

BOOKING CONDITIONS

It will be necessary to reserve and pay in advance.

HOTEL CATALONIA DONOSTI

C. Alto de San Bartolomé, 9 20009

Donostia/San Sebastián

Reservations: donosti.comercial@cataloniahotels.com

Tel. +34 943 44 42 94 | [@aldapetarestaurante](#) |

[@ebocarestaurants](#) | ebocarestaurants.com