

Your Christmas
as if it were
ours.



Your Christmas as if it were ours.



INDIVIDUAL APPETIZER

Chilled coconut soup with duck cannelloni, citrus, and crispy coral

STARTER

Garlic prawn salad with quail egg and fried baby shrimp
Creamy wheat risotto with seared scallops, pork jowl, and vegetables

MAIN COURSE

Roasted Conil meagre on Andalusian shrimp *alboronía*
or
Iberian pork pluma with celeriac purée and piquillo peppers

DESSERTS

Dessert Tasting (Cheesecake, “Grandma’s Cake,” and *Tocino de Cielo*)
Convent-style “Yemas” from San Rubén

CELLAR

Water, Beers, Soft Drinks, Cava, White Wine José Pariente D.O. Rueda, Red Wine Finca Resalso Emilio Moro D.O. Ribera del Duero



vinccihoteles

Restaurante Recoveco
Hotel Vincci Selección Unuk 5* GL

C/ Ortiz de Zúñiga, 8 | 41004 Sevilla

Tel: +34 95 526 64 99

manuel.escote@vinccihoteles.com

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INDIVIDUAL APPETIZER

Chilled coconut soup with duck cannelloni, citrus, and crispy coral

SHARED STARTERS

Garlic prawn salad with egg and fried baby shrimp
Iberian Cured Meats and Cheese Board (100% Iberian Acorn-Fed Ham; 100% Iberian Acorn-Fed *Lomito*; Payoyo Cheese; Rosemary-Crusted Sheep's Cheese)

MAIN COURSE

Turbot *al pil-pil* with creamy plankton rice
or
Iberian pork pluma with celeriac purée and piquillo peppers

DESSERTS

Nougat millefeuille
Convent-style "Yemas" from San Rubén

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INDIVIDUAL APPETIZER

Warm pickled partridge salad with baby greens and piparra pepper mayonnaise

SHARED STARTERS

Garlic prawn salad with egg and fried baby shrimp

100% Iberian Acorn-Fed Ham Croquettes

Iberian Cured Meats and Cheese Board (100% Iberian Acorn-Fed Ham; 100% Iberian Acorn-Fed *Lomito*; Payoyo Cheese; Rosemary-Crusted Sheep's Cheese)

MAIN COURSE

Cantabrian hake with mushroom and mussel stew
or

Crispy oxtail lasagna with foie gras and potato *parmentier*

DESSERTS

White chocolate brownie with nougat ice cream

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Rueda, Red Wine Finca Resalso Emilio Moro D.O. Ribera del
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INDIVIDUAL APPETIZER

Cod brandade with herring roe vinaigrette

SHARED STARTERS

Garlic prawn salad with egg and fried baby shrimp

Oxtail croquettes with Sriracha mayonnaise

Sevillian fried assortment (*boquerones*, marinated fish, cuttlefish, and shrimp fritters)

MAIN COURSE

Roasted Conil meagre with charred tomatoes, sautéed cuttlefish, ham shavings, and amontillado reduction

or

Suckling pig with green mustard, roasting jus, pickled baby vegetables, and Robuchon-style purée

DESSERTS

Spiced chocolate cake with hazelnut mousse and vanilla ice cream

Convent-style “Yemas” from San Rubén

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INDIVIDUAL APPETIZER

Tuna tartare (loin) with yuzu vinaigrette and salmon roe

SHARED STARTERS

Garlic prawn salad with egg and fried baby shrimp

Homemade foie gras prepared in our kitchen, served with toast, apple jam, and tomato jam

Iberian Cured Meats and Cheese Board (100% Iberian Acorn-Fed Ham; 100% Iberian Acorn-Fed *Lomito*; Payoyo Cheese; Rosemary-Crusted Sheep's Cheese)

MAIN COURSE

Searched tuna (*tarantelo*) with tomato concassé and extra virgin olive oil

or

Beef Chateaubriand with French fries and Padrón peppers

DESSERTS

Spiced chocolate cake with hazelnut mousse and vanilla ice cream

Convent-style "Yemas" from San Rubén

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Water, Beers, Soft Drinks, Cava, White Wine José Pariente D.O.

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INDIVIDUAL APPETIZER

Meagre tartare with passion fruit vinaigrette, lemon pearls, avocado, and mullet roe

SHARED STARTERS

Garlic prawn salad with egg and fried baby shrimp

Homemade foie gras prepared in our kitchen, served with toast, apple jam, and tomato jam

Crispy beef steak tartare rolls with gherkin, capers, Dijon mustard, Perrins sauce, and free-range egg

MAIN COURSE

Seared tuna (*tarantelo*) with tomato concassé and extra virgin olive oil

or

Beef Chateaubriand with French fries and Padrón peppers

DESSERTS

Dessert Tasting (Cheesecake, “Grandma’s Cake,” and *Tocino de Cielo*)

Convent-style “Yemas” from San Rubén

CELLAR

Water, Beers, Soft Drinks, Cava, White Wine José Pariente D.O.

Rueda, Red Wine Finca Resalso Emilio Moro D.O. Ribera del Duero



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COCKTAIL MENU

Cold Appetizers

- Spanish omelette with whisky
- Payoyo cheese and honey bonbon
- Salmorejo with extra virgin olive oil ice cream
- Garlic prawn potato salad
- Tomato tartare with baby mozzarella and pesto

Hot Appetizers

- Sevillian fried assortment (anchovies, marinated fish, cuttlefish, and shrimp fritters)
- 100% Iberian acorn-fed ham croquettes
- Córdoba-style *flamenquín* lollipops

Desserts

- “Grandma’s” cake
- Convent-style “yemas” from San Rubén

Cellar

- Water, beers, soft drinks, cava, white wine José Pariente (D.O. Rueda), red wine Finca Resalso Emilio Moro (D.O. Ribera del Duero)

Cellar

- Water, Beers, Soft Drinks, Cava, White Wine José Pariente D.O. Rueda, Red Wine Finca Resalso Emilio Moro D.O. Ribera del Duero



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COCKTAIL MENU

Cold Appetizers

Spanish omelette with whisky
Payoyo cheese and honey bonbon
Salmorejo with extra virgin olive oil ice cream
Garlic prawn potato salad
Tomato tartare with baby mozzarella and pesto
Cod brandade with herring roe vinaigrette

Hot Appetizers

Sevillian fried assortment (*boquerones*, marinated fish, cuttlefish,
and shrimp fritters)
100% Iberian Acorn-Fed Ham Croquettes
Córdoba-style *flamenquín* lollipops
Glazed pork cheek with potato *parmentier*

Desserts

Profiteroles
“Grandma’s Cake”
Convent-style “Yemas” from San Rubén

Cellar

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INFORMATION & CONDITIONS

Prices are per person and valid unless typographical error. VAT included.
Non-commissionable prices.

Final number of guests and menu choices must be confirmed 48 hours before the event; this will be the minimum for billing purposes.

Basic booking conditions: 50% of the total upon event confirmation, and 100% the day before or on the same day of the event.

Please consult our special menus.

Celiac, vegan, vegetarian, food intolerances, allergies, and special dietary needs will be handled personally. Our kitchen team will adapt the menu as much as possible according to the requirements provided, offering the best alternative with the same quality as the chosen menu for your celebration.

All raw fish products served in this establishment comply with regulations for the prevention of Anisakis.



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