



MENU CHRISTMAS 2024

This year, at La Honorable, we are delighted to open our doors **to host your company's Christmas dinners** in a truly unique and privileged setting.

Located in the charming Puerto del Carmen golf course, our restaurant offers an exceptional backdrop for commemorating special moments and creating unforgettable memories.

Our team takes pride in presenting meticulously crafted Christmas menus, blending culinary tradition with a touch of creativity and the distinctive flavours of this festive season.

*Welcome to La Honorable.
Welcome to your home.*



OPTION I

APERITIF

Smoked cod fritter with palm honey

STARTER

Boletus cream with foie foam, artichoke, and slow-cooked
egg

Charcoal-roasted chicken cannelloni with Thai bechamel
and grandmother's broth

MAIN COURSE (to choose)

Cod in pilpil sauce served with smoked brandade and
piquillo peppers

Veal cheek served with a red wine reduction, accompanied
by creamy mashed potatoes and petite vegetables

DESSERT

Grandma's chocolate cake with orange ice cream

50 €

Price per person*

*Includes rustic bread with rosemary butter, olive oil.

Bujanda and national wines, soft drinks, beer, mineral water, and a glass of cava during the meal.



OPTION 2

APERITIF

Garlic shrimp fritter with parsley emulsion

Shot of truffled mushroom cream

STARTER

Omelette with cod inspired by Basque cider houses, topped
with pilpil foam

Piquillo peppers filled with squid in its ink and piquillo
bechamel sauce

MAIN COURSE

1/2 Salmon cannelloni with mustard sauce

1/2 Duck confit with orange and cardamom parsnip puree

DESSERT

Nougat coulant served with spiced white chocolate soup

Nougats

65 €

Price per person*

*Includes rustic bread with rosemary butter, olive oil.
Bujanda and national wines, soft drinks, beer, mineral water, and a glass of cava during the meal.



VEGGIE OPTION

APERITIF

White asparagus fritter drizzled with palm honey

STARTER

Boletus Cream with Artichokes and Candied Mushrooms

Avocado bonbons with yuca and guava

MAIN COURSE (to choose)

Vegetable risotto braised with romesco emulsion

Roasted pumpkin wedge with its Thai cream

DESSERT

Seasonal fruits accompanied by pistachio foam

50 €

Price per person*

*Includes rustic bread with rosemary butter, olive oil.

Bujanda and national wines, soft drinks, beer, mineral water, and a glass of cava during the meal.



TAPAS

Cod Fritters with Smoked Palm Honey

Tomato, tuna belly, and smoked cheese salad with Indian
tuno salmorejo

The Honorable potato salad with a 3-yolk fried egg and
imitation caviar

Croquettes made with Iberian ham

Piquillo peppers filled with squid in its ink and piquillo
pepper bechamel

Salmon cannelloni served with mustard sauce

Homemade sirloin steak with potatoes

DESSERT

Chocolate brownie served with vanilla ice cream

48 €

Price per person*

*Includes rustic bread with rosemary butter, olive oil.

Bujanda and national wines, soft drinks, beer, mineral water, and a glass of cava during the meal.

