

#### THE BECINNING OF THE SHOW **Food Stations**

CROUND FLOOR

IBERIAN HAM BY "QUARENTENA"

FIRST FLOOR

**VEGETARIAN** 

(Stir-fried vegetables, vegetable Vietnamese spring rolls with sweet

chili, hummus, and crudités)

and Torta del Casar)

**GILLARDEAU OYSTERS** 

**CHEESE SELECTION** (Olavidia, smoked Idiazabal, cured Manchego Gran Reserva,

TOP FLOOR

(Iberian ham by "Quarentena", Iberian salchichón, Iberian chorizo and Iberian pork loin)

**IBERIAN SELECTION** 

# Act. II

### THE CRAND FEAST Food served cocktail-style

Blinis: with truffled cream cheese and smoked cod; and with smoked salmon and dill Hollandaise sauce

> Foie gras cornet with apple and salted caramel Steak tartare ingot with caviar

> > Grandmother's puchero broth

Pringá brioche with mint aioli

King prawn brioche with sage butter

Fried hake in a paper cone Aged steak croquettes

Crispy truffled soft-boiled egg

Endive with cheese cream, walnuts, caramelized cherry

tomato, and black olive powder Lobster cannelloni with seafood cream

> Grated txangurro (Basque-style spider crab) Crispy slow-cooked suckling pig pastry

with potato and a reduction of its juice **Drink stations** 

Champagne

Wines (selection of white, red and rosé)

**Sherry wines** 

Act. III

Signature cocktails

THE SWEET FINALE

Christmas petits fours

Enjoy live entertainment throughout the night

## Act. IV

#### The Ozama Dance Spanish tradition: 12 lucky grapes & champagne at midnight

THE PARTY BECINS...

Time to dance!

per person

**VAT** included

**DRESS CODE** Acto |-||-|| 9:00 - 11:30 PM

for men

**INCLUDES** 

Party favors

until 11:30pm

Coat check service

Unlimited drinks

Suit jacket recommended

> Avda. de la Borbolla 59 41013 Sevilla.

**Acto IV** 11:30 PM - 3:30 AM

www.casaozama.es The selection of the se

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