



MENU

Christmas Eve

2024

CHEF'S APPETIZER

STARTERS:

Scorpion fish and spider crab pâté with black garlic and horseradish emulsion
Mushroom, truffle, and Idiazabal cheese ravioli

MAIN COURSE:

Roasted hake with citrus vinaigrette
Roasted duck breast with sweet and sour sauce, artichoke, and mashed potato

DESSERT:

Caramelized brioche French toast with milk ice cream

CHRISTMAS SWEET DELIGHTS

WINE LIST:

White Wine: Cascarela D.O Rueda
Red Wine: Viña Bujanda Red D.O. Ca. Rioja
Cava: Juvé&Camps Essential Purple D.O. Cava

BREAD, COFFEE, AND STILL AND SPARKLING WATER INCLUDED.

65€

(VAT INCLUDED)

The menu will be served to the entire table
Schedule: 20:00 - 00:00 (last reservation at 21:30)

VILLANO
BISTRÒ



MENU
Christmas
2024

TO SHARE:

Scorpion fish and spider crab pâté with mustard mayonnaise and nori praline

Iberian ham croquettes

Tuna salad with local tuna



STARTER:

Mushroom, truffle, and Idiazabal cheese ravioli



MAIN COURSE (CHOICE OF ONE):

Roasted hake with citrus vinaigrette

Beef cheek stew in red wine sauce with mashed potato



DESSERT:

Caramelized brioche French toast with milk ice cream and peach jam



CHRISTMAS SWEET DELIGHTS



BREAD SERVICE INCLUDED

49€

(VAT INCLUDED)

The menu will be served to the entire table
Beverages not included

VILLANO
BISTRÒ

MENU

New Year's Eve

2024

STARTERS:

Foie gras mamia from Iparralde, caramelized apple, and nuts
Marinated and smoked salmon tartare with yogurt-mustard and nori crumble
Mushroom, truffle, and Idiazabal cheese ravioli

MAIN COURSES:

Slowly roasted lamb served with mashed potato
Roasted monkfish with pumpkin and Iberian vinaigrette

DESSERT:

Soft chocolate cake with salted toffee and vanilla ice cream

CHRISTMAS SWEET DELIGHTS

WINE LIST:

White: Altanza White D.O.Ca. Rioja
Red: Cair Cuvée D.O. Ribera del Duero
Cava: Juvé&Camps Essential Purple D.O. Cava

BREAD, COFFEE, AND STILL AND SPARKLING WATER INCLUDED

NEW YEAR'S EVE CELEBRATION KIT

LUCKY GRAPES

LIVE MUSIC DURING DINNER

120€

(VAT INCLUDED)

The menu will be served to the entire table
Schedule: Dinner starts at 21:00. Service ends at 01:00

VILLANO
BISTRÒ



MENU
New Year's Day
2025

TO SHARE:

Scorpion fish and spider crab pâté with mustard mayonnaise and nori praline

Iberian ham croquettes

Tuna salad with local tuna

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STARTER:

Mushroom, truffle, and Idiazabal cheese ravioli

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MAIN COURSE (CHOICE OF ONE):

Roasted hake with citrus vinaigrette

Beef cheek stew in red wine sauce with mashed potato

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DESSERT:

Caramelized brioche French toast with milk ice cream and peach jam

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CHRISTMAS SWEET DELIGHTS

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BREAD SERVICE INCLUDED

49€

(VAT INCLUDED)

The menu will be served to the entire table
Beverages not included

VILLANO
BISTRÒ