



Enjoy the festivities at Villano Bistró

EXCLUSIVE MENUS FOR CHRISTMAS EVE, CHRISTMAS,
NEW YEAR'S EVE, AND NEW YEAR'S DAY

VILLANO
BISTRÓ

MENU

CHRISTMAS AND NEW YEAR

2025

STARTERS TO SHARE:

Iberian ham croquettes
King crab salad with mustard and nori crumble

INDIVIDUAL STARTERS:

Foie gras custard cream with sautéed apple and sweet-sour jelly
Mushroom ravioli with truffle and Idiazábal cheese

MAIN COURSE (CHOICE OF):

Roasted hake with citrus-sesame velouté and fresh herb mayonnaise
Roast “Basatxerri” secreto with chimichurri, mashed potatoes, and its rich juice

DESSERT:

Caramelized brioche French toast with milk ice cream and peach jam

59€
(WINE NO INCL.)



MENU

Christmas Eve

2025

HOUSE APPETIZER:

STARTERS:

King crab royal and arraigorri, horseradish and nori praline
Mushroom ravioli, truffle, and Idiazábal cheese

MAIN COURSE TO CHOOSE FROM:

Roasted hake with citrus-sesame velouté and fresh herb mayonnaise
Roast boneless lamb, served with creamy mashed potatoes

DESSERT:

Baked Basque bleu cheese cake, served with Itxassou
black cherry jam and milk ice cream

WINES:

Legaris, white (Verdejo - D.O. Rueda)
Viña Pomal Crianza, red (Tempranillo - D.O. Rioja)
Ars Collecta Blanc de Blancs
(Chardonnay, Parellada, and Xarel.lo - D.O. Cava)

69€

(WINE AND COFFEE INCLUDED)



MENU

New Year's Eve

2025

APPETIZER:

Truffled yogurt, artichoke, trout roe, and pistachio vinaigrette

STARTERS:

Flamed scallop with gribiche, smoked mayonnaise, Idiazábal cheese, and sage ice cream

Mushroom and wild mushroom ravioli with Armagnac foie gras emulsion

FISH:

Roasted monkfish, noisette pumpkin, and Iberian vinaigrette

MEAT:

Braised beef cheek in red wine jus with mashed potatoes

DESSERT:

Chocolate ganache, salted toffee, and vanilla ice cream

WINE SELECTION:

Altanza Joven white (Sauvignon Blanc - D.O. Rioja)

Edulis Crianza red (Tempranillo - D.O. Rioja)

Juvé Camps Essential Púrpura (Xarel·lo, Macabeo, and Parellada - D.O. Cava)

135€
(WINE & C INCL.)



MENU

EPIPHANY LUNCH

2025

HOUSE APPETIZER

STARTERS:

Txangurro with egg at 65°C, pumpkin-orange cream, and Espelette crumble

Faux mushroom risotto bound with Armagnac foie gras sauce

MAIN COURSE (CHOICE OF):

Roasted cod with artichoke and Iberian ham vinaigrette

Roast duck magret glazed with ginger, celeriac, and nuts

DESSERT:

Exotic fruit sorbet with yogurt and almond biscuit

49€

(BODEGA NO INCL.)

