CHRISTMAS EVE MENU 2026

MERRY CHRISTMAS

vinccihoteles

CHRISTMAS EVE MENU 2026

CHEF'S WELCOME CANAPÉS

(Served by the 12th-century Almoravid city wall)

Foie gras mille-feuille with Wagyu beef cecina, spiced sponge and pine nut praliné

Mini almadraba bluefin tuna tartare taco with green pico de gallo and citrus pearls

King prawn dumplings with dashi pumpkin sauce and mint crunch

STARTER

Steak tartare cannolo with truffled burrata stracciatella and sweet pickled onion

MAIN COURSES

From the sea

Confit line-caught hake with scarlet prawn bouillon, clams, edamame and crispy nori

From the land

Slow-cooked lamb shoulder stuffed with shiitake mushrooms, Grana Padano, almond cream and its cooking jus

DESSERTS

Christmas chocolate and hazelnut yule log

Traditional Christmas nougat and wafer rolls

WINE SELECTION

Water

Luar do Sil *(White wine · D.O. Valdeorras · Godello)*

Muga Crianza *(Red wine · D.O.Ca Rioja · Tempranillo, Garnacha, Mazuelo y Graciano)*

Juvé & Camps Reserva de la Familia Brut Nature *(D.O. Cava)*

Coffee and herbal teas

180€

vinccihoteles

CHILDREN'S CHRISTMAS EVE MENU 2026

CHEF'S WELCOME CANAPÉ

Crispy Iberian pork cheek lollipop

STARTER

Hake and king prawn cannelloni with Parmesan foam

MAIN COURSE

Beef tenderloin roulade with ham and aged cheese, served with creamy potato purée

DESSERT

Christmas chocolate and hazelnut yule log

**Drinks included.*

90€

vinccihoteles

INFORMATION

Welcome reception by the 12th-century Almoravid city wall, weather permitting.

- Live music.
- Cloakroom service.

TERMS AND CONDITIONS

- Prices are per person, include 10% VAT and are valid except in the event of typographical errors
- Prices are non-commissionable.
- Please ask about our special dietary menus. All raw or undercooked fishery products served at this establishment comply with current regulations concerning the prevention of anisakiasis.
- Full prepayment is required to confirm and guarantee the booking. Cancellations or reductions in the number of guests made less than 48 hours before the event will incur a charge equivalent to 100% of the corresponding menu price.
- To make a reservation, please call +34 955 125 301 or email restaurante.despensa@vinccihoteles.com
- BANK DETAILS:

Hotel Vincci Molviedro

IBAN: ES72 2100 5836 3813 0026 9300

SWIFT: CAIXESBBXXX

*Please include the name of the person or company making the booking, the event date, Spanish ID or company tax identification number, and the total number of guests.

BOOK YOUR TABLE

Hotel Vincci Molviedro 4*

Plaza de Molviedro, 4 | 41001 Sevilla

Tel: +34 955 125 301/ 662 018 175

Restaurante.despensa@vinccihoteles.com

vinccihoteles