



FINCA
SERENA

MALLORCA

**CELEBRATE THIS CHRISTMAS SEASON
AT FINCA SERENA
NAVIDAD 2022**

Oscar Velasco
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CHRISTMAS EVE

24th December

100 €/person (VAT included)

Enjoy an early evening tea filled with festive surprises for all the family, next to the old kitchen in the main house. From 6pm.

Snack:

Tuna tartar with onion consommé

Starter:

Poularde terrine stuffed with apricots and Jerez wine

Fish:

Monkfish taco, pickled carrots and olive dust

Meat:

Cannelloni of black pork, aubergine and sobrasada essence

Pre-dessert:

Borssat, green apple granita and olive oil from the estate

Dessert:

Puff pastry, coffee and spiced bread ice cream

Nougat, traditional Christmas sweets and wafers

Cellar:

Cava: Juvé & Camps Cinta Púrpura | D.O. Cava

White: Supernova Blanc | Can Verdura Viticultors | Moll | D.O. Binissalem

Red: Supernova Negre | Can Verdura Viticultors | Mantonegro | D.O. Binissalem

Still and sparkling water, bread and coffee

From 8pm to midnight (last orders at 10pm)



CHRISTMAS MENU

25th December

100 €/person (VAT included)

Snack:

Foie and granola bonbon

Starter:

Endive salad with shrimp and aromas of the Orient

Fish:

Confit of salt cod, artichokes, leek and cockles

Meat:

Boneless leg of Mallorcan lamb with traditional tumbet (potato, aubergine and red pepper stew)

Pre-dessert:

Drunken brioche, Pedro Ximénez scented yogurt ice-cream

Dessert:

Meringue, white chocolate and mango

Nougat, traditional Christmas sweets and wafers

Cellar:

Cava: Juvé & Camps Cinta Púrpura | D.O. Cava

White: Finca Seren Blanco | Finca Serena | Premsall blanc | V.T.Mallorca

Red: Vinya Son Caules | Miquel Gelabert | Callet, Mantonegro, Tempranillo, Syrah y Fogoneu | D.O. Pla i Llevant

Still and sparkling water, bread and coffee

From 1pm to 4pm (last orders at 3pm)



NEW YEAR'S EVE AND NEW YEAR'S DAY

31th December

250 €/person (VAT included)

TASTING MENU by Óscar Velasco

Snacks:

Leek soup, peanuts and black truffle
Chickpea hummus, anchovy and caviar
Acorn-fed, Iberian ham croquettes

Starters:

Spider crab ravioli (served room temperature), carrot and fresh coriander
Mallorcan 'escudella' broth, spinach and egg yolk

Fish:

Hake tenderloin, roast cauliflower, apple jelly and basil pesto

Meat:

Veal braised in red wine, chestnuts and cardamom

Pre-dessert:

Coconut sorbet with fresh mint and coriander veloute

Dessert:

Dark chocolate donuts with vanilla ice-cream

Nougat, traditional Christmas sweets and wafers

Cellar:

Champagne: Veuve Clicquot Yellow Label | A.O.C. Champagne
White: Ca'n Xicatlà | Can Verdura Viticultors | Moll | D.O. Binissalem
Red: Son Agulló | Can Verdura Viticultors | Mantonegro | D.O. Binissalem

Still and sparkling water, bread and coffee

Sit down at 9pm

MIDNIGHT CHIMES, MUSIC AND DANCING

Start the countdown with live music and dancing. Expect all your favourite hits updated with a modern groove and the best classic cocktails by Manel Vehí

Lucky grapes included

Bar service until 2am



NEW YEAR'S BRUNCH

1st January

60 €/person (VAT included)

Juices

Orange, tomato, lychee-pineapple and red fruits

Selection of artisan yogurts

Selection of fresh, seasonal fruits

Breads and pastries

Ensamada by Can Salem, croissant, pain au chocolat, mini muffins, llonguets (traditional Mallorcan white flour rolls), multi-grain and rye breads, baguette.

Soups and veloutes with garnishes

Poultry consommé

Cream of pumpkin and ginger

Mallorcan trampó (traditional tomato and sweet pepper salad)

Poached quail's eggs

Profiteroles of sobrasada and fresh cheese

Salads

Mixed leaf salad

Marinated salmon, avocado, mustard and honey

Lettuce hearts, beef carpaccio, sun dried tomatoes and Parmesan

Cheese board

Selection of crackers, artisan jams and preserves, grapes and dried fruits

Charcuterie

Sobrasada by Can Company, acorn-fed Iberian ham, acorn-fed Iberian pork loin, braised turkey ham, mini fuets, country style pate

To choose... (one dish per person)

Eggs benedict, smoked salmon and avocado

Winter vegetables with roast potato soup and black truffle

Grilled turbot, glazed spring onions, celeriac and red wine

Guinea fowl thighs stuffed with foie gras and dried fruits

Finca Serena's classic Mallorcan beef burger with fries

The sweet corner

Seasonal fruit salad with basil sorbet

Roast pineapple, mango, ginger and crunchy corn

70% chocolate mousse, hazelnuts, oat cookie and red fruits



KIDS MENU

24-25th December

50 €/person (VAT included)

Enjoy an early evening tea filled with festive surprises for all the family,
next to the old kitchen in the main house. From 6pm.

STARTERS. Choose one

Iberian ham croquettes (4 units)
Crunchy squid rings with mayonnaise
Rigatoni with tomato sauce

MAINS. Choose one

Crispy fried chicken wings
Barbecued pork ribs
Wood-fired 'coca' with tomato, mozzarella and bacon

DESSERTS. Choose one

Strawberry soup with yogurt ice-cream
White chocolate ice-cream
Chocolate brownie

Still and sparkling water, sodas, juices and bread included.



KIDS MENU

31th December

60 €/person (VAT included)

STARTERS. Choose one

Iberian ham croquettes (4 units)
Crunchy squid rings with mayonnaise
Rigatoni with tomato sauce

MAINS. Choose one

Crispy fried chicken wings
Barbecued pork ribs
Wood-fired 'coca' with tomato, mozzarella and bacon

DESSERTS. Choose one

Strawberry soup with yogurt ice-cream
White chocolate ice-cream
Chocolate brownie

Lucky grapes, music and dancing included

Still and sparkling water, sodas, juices and bread included



CONTACT AND RESERVATIONS

From 12:00h to 15:00h and from 20:00h to 22:00h
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