



CHRISTMAS 2023



FINCA  
SERENA

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MALLORCA

CHRISTMAS EVE



*December 24th, 2023*

APPETIZER

Cuttlefish fritter with black alioli

MENU

Octopus, mushroom duxelles, celery with brown butter

Hake fillet, onion soup and Mahón cheese

Sirloin steak with black truffle sauce

Fennel soup, frozen yoghurt and Finca Serena olive oil

Baked apple slices, walnuts and five-spice bread ice cream

Christmas turrón and sweets

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CELLAR:

White wine: Finca Serena Mallorca

Red wine: Selvatics Dunord Viticola

Cava: Juvé & Camps Brut Cinta Púrpura

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100€  
per person

# CHRISTMAS DINNER



*December 25th, 2023*

## APPETIZER

Cold cream of carrot, orange and curry soup

## MENU

White veal carpaccio, hazelnut, Mahón cheese and black truffle

John Dory with carrots and Tap de Corti paprika oil

Boneless and crispy suckling pig, roasted Ramallet tomato with Finca Serena herbs

Mango purée, fruit salad and black tea granita

Roasted pineapple, mango, ginger and fried corn ice cream

Christmas turrón and sweets

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## CELLAR:

White wine: Finca Serena Mallorca

Red wine: Selvatics Dunord Viticola

Cava: Juvé & Camps Brut Cinta Púrpura

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**100€**  
per person

NEW YEAR'S EVE



*December 31st, 2023*

### APPETIZERS

Squid crackling

Anchovies and dried fig purée on Coca flatbread

Chicken consommé with Sherry and black truffle

### MENU

Seafood salad, celeriac, and citrus vinaigrette

Chicken stuffed pasta with Mallorcan soup and spinach

Monkfish fillet, glazed pearl onions, mustard in red wine

Oven baked beef ribs with onions, dried apricots and olives from our olive groves

Pineapple and mint sorbet

Raspberries, lemon and saffron cream, coconut, and mint

Christmas turrón and sweets

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### CELLAR:

White Wine: Ca'n Xicatla – Tomeu Llabrés

Red Wine: Soladeu – Castell del Sud Mallorca

Champagne: Perrier-Jouët Brut

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Start the countdown with live music and dancing.  
Expect all your favourite hits updated with a modern groove.  
Lucky grapes included. Bar service until 2am.

**250€**  
per person



CHILDREN'S MENU  
CHRISTMAS EVE, DINNER & NEW YEAR'S EVE

APPETIZERS

Iberian ham croquettes

or

Battered squid rings with mayonnaise

or

Rigatoni with tomato sauce

MAIN

Fried chicken wings

or

Veal escalope

or

Wood fired oven Coca flatbread with tomato, mozzarella and bacon

DESSERTS

Strawberry soup with frozen yoghurt

or

White chocolate ice cream

or

Chocolate brownie

60€  
per person

NEW YEAR'S  
BRUNCH



*January 1st, 2024*

Acorn-fed Iberian ham with toasted ciabatta-style bread

Leafy green salad with avocado and seeds

Gem lettuce, monkfish fillet with Romesco sauce

Iberian ham croquettes

Chicken consommé with winter vegetables and poached quail eggs

Eggs Benedict with Iberian ham and avocado

Mixed vegetables, with leek and potato soup

Grilled turbot, artichokes and a sauce made from its bones

Rib steak, roasted Sa Poble potatoes in red wine

Finca Serena hamburger, made with Mallorcan beef, and chips

DESSERTS

Seasonal fruit salad

Cheese board and garnishes.

Cheese and honey ice cream with black olive and rosemary biscuits

70% chocolate mousse, brandy and hazelnut soup

Christmas turrón and sweets

This menu doesn't include wine.

60€  
per person



## CONTACT AND RESERVATIONS

De 12:00h a 15:00h y de 20:00h a 22:00h

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