A NUTCRACKER FIESTA

AT THE ALKAFF MANSION

A CELEBRATION OF LIFE THROUGH "UNA"

A culinary ritual shaped by firelight and memory.
In this season of gathering and grace,
UNA becomes a vessel for rebirth
of ingredients, of tradition, of spirit.

From the bounty of summer fields to the depths of southern waters,
each element is chosen with reverence,
transformed by flame, smoke, salt, and time.
We honour the sacred simplicity of the table
where laughter is shared, stories are passed,
and flavours become memory.

This is our ode to Navidad
where the ordinary is made luminous,
and every dish is a quiet offering
to joy, togetherness, and the eternal rhythm of nature.

LA NOCHE BUENA
A Festive Dinner Affair

CHRISTMAS EVE BUFFET DINNER
24 DECEMBER 2025 | $98++ PER PAX

ESTACIÓN DE ENTRANTS FRÍOS
COLD APPETISERS STATION

TABLA DE QUESOS Y EMBUTIDOS
Charcuterie Board

Iberico Serrano | Iberico Chorizo | Salchicon | Spanish Style Pork Rillette
Country Pork & Mushroom Paté | Idiazabal Cheese | Brie | Manchego

Accompanied with

Green Olives | Fresh Grapes | Guindilla Peppers | Quince Jelly
Savoury Crisps| Crystal Bread | Picos Breadsticks

ENSALADAS DEL HUERTO
Seasonal Garden Salad Station

Mixed Garden Greens | Mini Heirloom Tomatoes | Cucumbers | Fresh Orange Segments | Pomegranate
Chilled Vegetable Escabeche | Sun-dried Tomatoes | Manzanilla Olives | Toasted Walnuts & Pine Nuts | Raisins
Dried Apricots | Vinagreta Española | Smoky Pimentón Dressing | Extra Virgin Olive Oil

ENTRANTES CALIENTES
HOT APPETISERS

CROQUETAS FESTIVAS
Festive Croquettes

Croquetas de Setas (V) | Croquetas de Bacalao | Croquetas de Jamón Ibérico
Mushroom Croquettes (V) | Cod Fish Croquettes | Iberian Ham Croquettes
Garlic Aioli | Smoked Paprika Aioli | Saffron Aioli

CREMA DE CALABAZA ASADA (V)
Creamy Roasted Squash Soup (V)

Caramelised Onion | Toasted Almonds | Smoked Paprika

QUICHE NAVIDEÑA DE PAVO
Christmas Turkey Quiche

Cage-free Hen's Egg | Turkey Bacon

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PLATO PRINCIPALES Y VERDURAS
MAIN COURSES AND VEGETABLES

ROLLO DE PAVO ASADO
Roasted Stuffed Turkey
Pork and Chestnut Stuffing | Creamy Chestnut Sauce

LUBINA AL HORNO SOSTENIBLE
Sustainable Farmed Oven-Roasted Sea Bass
Potatoes | Fennel | Onions | Fresh Herbs | Extra Virgin Olive Oil

POTAJE DE ALUBIAS CON CHORIZO Y TOCINO
White Bean Stew with Chorizo and Cured Pork Belly
Bay leaves | Paprika | Parsley

PALETILLA DE CORDERO ASADA A FUEGO LENTO
Slow-Roasted Lamb Shoulder
Garlic | Thyme | Rosemary | Aioli

"PUERRO ASADO CON ROMESCO."
Roasted Leeks with Romesco Sauce
Toasted Hazelnut Flakes | Extra Virgin Olive Oil

VERDURAS DE TEMPORADA A LA PARRILLA Y ASADAS
Grilled and Roasted Seasonal Vegetables
Green Asparagus | Haricots Fine Bean | Baby Potatoes | Courgettes
Red Peppers | Red Onion | Romesco Textures | Almonds

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ESTACIÓN DE COCINA EN VIVO
LIVE STATIONS

PAELLA DE MARISCOS COSTERA
Coastal Seafood Paella
Red Sea Prawns | Fresh Clams | Black Mussels | Saffron | Sofrito | Parsley

COCHINILLO ASADO ENTERO
Roasted Whole Suckling Pig
Sea Salt | Salsa Verde | Aioli

Gammon Ham
Slow-Roasted Honey Glazed Ham
Whole Grain Mustard | Truffle Red Wine Sauce | Homemade Apple Compote

DESSERT

CHRISTMAS LOG CAKE
PUDDIN DE PAN Y MANTEQUILLA
CHOCOLATE BON BON
ASSORTED MACAROON
MINI CHURROS BALL