A NUTCRACKER FIESTA

AT THE ALKAFF MANSION

FROM FLAME TO TABLE

Through UNA, we honour the joy of gathering
and the lasting connections born at the table.
It is a ritual of warmth, memory, and connection.
Rooted in the traditions of the land and guided by fire,
this table invites all to gather, to savour, to be present.

Ingredients are chosen with reverence,
from sunlit fields, quiet groves, and southern seas.
Transformed by flame, smoke, salt, and time,
then offered not to the individual, but to the circle.

Flavour deepens when shared,
and the passing of a dish becomes an act of care.
In UNA, food is not simply served,
it is offered, to be savoured slowly,
with laughter, silence, and stories flowing freely.

This is a celebration of coming together,
of long tables and longer conversations,
of the quiet rhythm of eating as one.

AROUND THE CHRISTMAS TABLE

COMMUNAL TASTING MENU | 1 - 25 DECEMBER 2025 | $98++ PER PAX (MINIMUM 2 PAX)

ADD ON WINE PAIRING $48

TAPAS

Lagar De Fornelos Lagar De Cervera Albarino 2022

MAIN COURSE

Bodegas Aster Crianza 2020
La Rioja Alta Vina Alberdi Reserva 2019

TO START

Cesta De Pan
Farmer's Bread & Crystal Bread
Treurer Extra Virgin Olive Oil | Fresh Tomato Purée

Coca de Foie e Higos
Seared Foie Gras Torchon
Toasted Brioche |Fig & Cranberries Vermouth Marmalade | Garden Cress

TAPAS

Tartaleta de Ensalada de Tomate
Tartlet of Heirloom Tomato Salad
White Asparagus | Pomegranate | Cucumber
Almond Flakes | Verjus Vinaigrette

Potaje de Alubias con Chorizo y Tocino
White Bean Stew with Chorizo and Cured Pork Belly
Bay leaves | Paprika | Parsley

Pulpo a la Parrilla
Smoky Grilled Octopus
Red Creamers Potatoes | Brussel Sprout
Mojo Picon | Mojo Verde | Paprika Oil

MAIN COURSE

(Please select one)

FOR ONE

Rodaballo con Salsa "Café de Hofmann"
Seared Mediterranean Turbot
Orange | Pecans | Morel Mushrooms
"Café de Hofmann" Sauce

Carrillera de Res Wagyu Cocinado a Baja Temperatura
Slow Cooked Wagyu Beef Cheek
Roasted Seasonal Vegetables | Smoked Potato Foam Fricandó Jus

Rollo de Pavo Asado
Roasted Stuffed Turkey
Pork and Chestnut Stuffing | Char Grilled Romanesco
Black Winter Truffle |Truffle Mushroom Red Wine Jus

Arroz de Verduras (V)
Seasonal Vegetables
Acquerello Rice | Sofrito | Green Asparagus | Cauliflower
Maitake Mushrooms | Romesco | Paprika Oil

OR

SHARING MAINS FOR TWO

Costilla de Res
200 Days Grain-Fed Pure Black Angus Prime Rib 600g
Padron Peppers | Pimiento del Piquillo | Fricandó Jus
Supplement $30++ Per Pax

Chuleta con Hueso de Lomo Bajo Raza Rubia Gallega
21 Days Matured Rubia Gallega Bone-In Striploin 600g
Padron Peppers | Pimiento del Piquillo | Fricandó Jus
Supplement $45++ Per Pax

Paella de Mariscos
Mixed Seafood Paella
Sargol Saffron | Sofrito | Bomba Rice | Parsley Oil
Supplement $10++ Per Pax

Served with

Plato de Verduras de Temporada
Grilled and Roasted Seasonal Vegetables
Green Asparagus | Haricot Fine Bean| Baby Potatoes | Courgettes
White Corn | Romesco Textures | Almonds

DESSERT

Crèma Catalana
Spanish Crème Brûlée | Black Currants Freeze | Fresh Berries | Choco Sparky

Kindly inform us about your dietary requirements and/or food allergies upon ordering.
All prices are subject to 10% service charge & prevailing government taxes.