



Artistas

Restaurante

Christmas Menu 2025

(Available for dinner on 24th and 25th of December)

Christmas Amuse-Bouche



Salmon / Beetroot / Sweet Potato

Marinated salmon served with beetroot couli, sweet potato cylinder



Red Onion / Goat Cheese / Grissini

Red onion and port wine soup with goat cheese pearls, fried leek and grissini



Croaker Fish / Egg Plant / Saffron

Fillet of croaker fish with crispy egg plant sticks, parsley cous cous and saffron sauce



Mango Sorbet

with red pepper brunoise and prosecco



Lamb / Truffle / Pack Choi

Roasted lamb carré on truffle risotto, crunchy chickpeas and sautéed pack choi



Toffee / Dates / Sour Cream

Sticky toffee pudding with dehydrated dates and sour cream ice cream



7 course menu

89.50€ per person

A 25€ deposit payment will be requested upon booking