

# III Edición JORNADAS GASTRONÓMICAS

## XAMBEL

### “MENÚ GRAN AVENIDA” STARTERS (To share)

Traditional Eldense mezclaíco (local aperitif)

Chopped tomato with capellán (salted-dried fish), pickles, and smoked paprika crumble

“Pichis” Battered king prawns

Xambel-style Russian salad

Fried cheese on a bed of tomato with rosemary infusion

### MAIN COURSES (Choose one)

Rice with mushrooms and artichoke  
(Minimum 2 people)

Sea Bream With ñora (dried pepper) oil

Oven-baked Beef Cheek with Muscatel wine

### DESSERT

Assorted desserts to share or coffee

### INCLUDES

1 mezclaíco per person.  
1 drink per person

**28€ (per person)**

\* Menu available by prior reservation only

**SERVICE HOURS:**

1:30PM-3:30PM

Contact: 965 388 713

Web: <https://www.xambel.es/>

