



Feliz navidad



*Imagine a cozy room, candles flickering, a fire crackling, and Christmas music playing softly. Friends and family are gathered, laughing and sharing stories. **In the middle, a table full of festive dishes...***

*...this Christmas, Oniria brings that feeling to life with our special Christmas Tapas Menu. All the dishes come to the table together, just like at a family holiday dinner, so you can **see and taste a full table of Christmas flavors at once.** Come, share, and enjoy the joy of Christmas, right here, at our table, with friends and family.*



Feliz navidad

Tapas de Navidad

PAN CON SALSA



Freshly baked bread, served with homemade butter made with lemon zest, thyme and aioli (lactose-free options available without butter)

PATATAS BRAVAS



Potatoes with aioli and spicy brava sauce

CROQUETTAS DE SETAS

Homemade croquettes (2 per person) made with wild mushrooms served with an aioli sauce made with trompetas de las muerte

BACALAO AL PIL PIL



Codfish served with a mix of vegetables

PIMIENTOS DE PIQUILLO



Stuffed bell peppers stuffed with paella rice made with artichoke, served with romesco sauce (peppers with almonds)

CORDERO MARINADON AL GRIL



Two grilled lamb racks, marinated in rosemary, thyme and garlic, served on vegetables

PUMPKIN SOUP



Grand dessert

POLIVITO ANDALUZ



A light Zuid Spaans dessert with crispy meringue, creamy dulce de leche and soft whipped cream, carefully built up in layers

7.5

LA PLANTA DE CEREZA



Creamy cherry mousse, layered with almond and Oreo crumble, topped with mint (without Oreo gluten-free is possible)

7.5

HELADO NAVIDEÑO



Seasonal range of homemade ice cream

7.5



GLUTEN-FREE



LACTOSE-FREE



NUTTS FREE



VEGAN

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VEGETARIAN MENU

Tapas de Navidad (vegetarian menu)

PAN CON SALSA



Freshly baked bread, served with homemade butter made with lemon zest, thyme and aioli (lactose-free options available without butter)

PATATAS BRAVAS



Potatoes with aioli and spicy brava sauce

CROQUETTAS DE SETAS

Homemade croquettes (2 per person) made with wild mushrooms served with an aioli sauce made with black cantarelle

SETAS



Crispy Mushroom Mix, an extra crispy mix of seasonal mushrooms, freshly fried, served with black chanterelle mayo

PIMIENTOS DE PIQUILLOO



Stuffed bell peppers stuffed with paella rice made with artichoke, served with romesco sauce (peppers with almonds)

ALCACHOFA DE TRUFADAS



Tender artichoke, served with eggs and truffles

PUMPKIN SOUP



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