

MENÚ ESPECIAL DE NAVIDAD

24 de diciembre de 2026 · 24 December 2026

€ 75 per person

A festive four-course menu – choose your favourite dish for each course.
A glass of Prosecco is included.

Entradas · *Starters*

Crema de calabaza y coco [L] *(vegan)*
Cream of pumpkin soup with coconut milk and gentle Caribbean flavours.

Ceviche de pescado [D]
Fresh fish marinated in citrus juice with onion and coriander.

Ensalada de aguacate con tostones de plátano *(vegan)*
Creamy avocado salad on crispy fried slices of green plantain.

Segundo plato · *Second course*

Arroz con mariscos [A, B, D, G, O, R]
Creamy rice cooked in seafood stock and white wine with yellow chilli, prawns, squid and a touch of Parmesan.

Canelones de la abuela [A, C, G, L] *(vegetarian)*
Homemade cannelloni with ricotta and spinach in tomato sauce, baked golden in the oven.

Chili sin carne con quinoa [F] *(vegan)*
Vegan chilli with quinoa, beans, tomatoes and peppers.

Plato principal · *Main course*

Hallaca o tamal navideño [A, C, G, M, O]
Corn dough with a savoury filling of chicken, beef and pork, olives and raisins, wrapped in banana leaves. Served with Venezuelan chicken salad and pan de jamón, a bread filled with ham, olives and raisins.

Pechuga de pollo en salsa de pimienta [G]
Chicken breast in creamy pepper sauce with cinnamon and pine nut rice and caramelised plantains.

Asado negro [A, D, G, O]
Slow-braised beef in a dark, slightly sweet sauce with mashed potatoes and Russian-style beetroot salad.

Asado negro vegano *(vegan)*
Artichoke hearts in a dark sauce with a three-colour purée.

Postres · *Desserts*

Tarta de chocolate navideña casera [A, C, G]
Homemade Christmas chocolate cake.

Cheesecake de pistacho [A, C, G, H]
Creamy pistachio cheesecake.

Copa de pudín de chía *(vegan)*
Chia seed pudding with coconut milk and tropical fruit, served in a glass.

¡Feliz Navidad!

We look forward to celebrating Christmas with you!

Mi BARRIO

www.mibarrio.at

A – cereals containing gluten, B – crustaceans, C – egg, D – fish, E – peanuts, F – soy, G – milk or lactose,
H – tree nuts, L – celery, M – mustard, N – sesame, O – sulphites, P – lupin, R – molluscs

MENÚ INFANTIL DE NAVIDAD

24 de diciembre de 2026 · 24 December 2026

€ 29 per child

for children aged 6 to 11

Entrada · *Starter*

Crema de calabaza y coco [L] *(vegan)*
Cream of pumpkin soup with coconut milk.

Segundo plato · *Second course*

Mini cachapas con queso telita [A, C, G] *(vegetarian)*
Small sweet corn pancakes with soft Venezuelan cheese.

Plato principal a elegir · *Main course of your choice*

Filete de pescado empanizado con arroz [A, C, D]
Breaded fish fillet with rice.

Nuggets de pollo con papas fritas [A, C]
Chicken nuggets with French fries.

Postre a elegir · *Dessert of your choice*

Tarta de chocolate navideña casera [A, C, G]
Homemade Christmas chocolate cake.

Cheesecake de pistacho [A, C, G, H]
Creamy pistachio cheesecake.

Copa de pudín de chía *(vegan)*
Chia seed pudding with coconut milk and tropical fruit, served in a glass.

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