MODA
STEAK . TAPAS . SEASONS

JAVIER'S CATALAN CHRISTMAS LUNCH

SUNDAY 13th DECEMBER 2026

$169 PP

ON ARRIVAL

SALTED MARCONA ALMONDS

MARINATED OLIVES

2021 CAVA LACHRIMA BACCHUS ORGANIC BRUT NATURE Penedès Cataluña

1ST COURSE

BARCELONA SALAD

Salted Cod | Piquillos | Black Olives | Tomato Vinaigrette

24-25 CUATRO RAYAS & CO 'ORGANIC COLLECTION

VERDEJO ON LEES La Rueda Valladolid

2ND COURSE

SEAFOOD FESTIVAL | Javier's Mum Zarzuela

2023 MANUEL QUINTANO BLANCO VIURA BARREL FERMENTED La Rioja

2024 SELENITA OLD VINES GARANACHA Montsant Cataluña

MAIN COURSE

SLOW ROASTED DUCK

Dry Apricots | Pinenuts | Roasted Potatoes

2021 BELOKI CRIANZA TEMPRANILLO Rioja

DESSERT

MEL I MATO | Ricotta & Honey | Crema Catalan Soup

TURRO DE NADAL | Spanish Sweets

PEDRO XIEMENEZ LOS AMIGOS

MENU SUBJECT TO SEASONAL CHANGES, SIMILAR REPLACEMENTS WILL BE OFFERED. ALL DIETARY REQUIREMENTS WILL BE CATERED FOR.