



**VAT**  
SINCE 1989

# *Christmas Catalog 2025*

## *Index*

1. CHRISTMAS APPETIZERS
2. BROTHS, CREAMS & STARTERS
3. ROASTS & MEATS
4. FISH
5. SIDE DISHES
6. CHRISTMAS SPECIALTIES
7. PANETTONES
8. TURRONES
9. ROSCONES DE REYES

### **HOME DELIVERY**

Christmas Eve (December 24th)

Nochevieja (December 31st)

From 12am to 5pm



## *To start with*

### CHRISTMAS APPETIZERS

	<i>servings</i>	<i>price</i>
<b>HAND-SLICED ACORN-FED IBERIAN HAM</b>	5	36,50€
Served with artisan breadsticks	10	66,50€
	<i>units</i>	<i>price</i>
<b>CHRISTMAS CANAPES</b>	30	49,50€
Acorn-fed Iberian ham, foie & mango, prawn, salmon, cod brandade with caramelized onion, anchovies with piquillo peppers.		
<b>COCKTAIL CROQUETTE TRAY</b>	16	24€
Assortment of ham, boletus, gorgonzola & chicken croquettes		
<b>SALMON ROLL TRAY WITH MUSSEL CHEESE</b>	16	27€
<b>TUNA TARTARE SPHERE TRAY</b>	12	32€



## *First Courses*

### **BROTHS, CREAMS & STARTERS**

	<i>units</i>	<i>price</i>
<b>TRADITIONAL CHRISTMAS CONSOMMÉ</b> 1 liter	1	19,50€
<b>SEAFOOD CREAM</b> 1 liter	1	30€
<b>SCORPIONFISH CAKE</b> 8 servings	1	50€
<b>SEAFOOD SALPICÓN</b> 250 grams	1	22€



## Main Courses

### ROASTS & MEATS

	<i>servings</i>	<i>price</i>
<b>STUFFED TURKEY BREAST</b> Raisins, dried apricots, pistachios, cinnamon & ginger sauce	6	70€
<b>AMERICAN-STYLE SPICED STUFFED TURKEY</b> Juicy turkey seasoned with oregano, thyme, cilantro, served with its juices & fine herbs	8/10	165€
<b>STUFFED POULARDE</b> Grape and Corinth raisin, apple, and foie filling. It is served with a sauce made from its juices and Calvados.	6	155€
<b>BEEF WELLINGTON</b> With Dijon mustard, mushrooms, and caramelized onions, topped with puff pastry and Armagnac meat jus	1 unit	40€
<b>ROAST BEEF IN ITS JUICES</b>	1kg	65€
<b>MILK-FED LAMB SHOULDER IN ITS OWN JUICES</b>	1 unit	45€



## FISH

	<i>servings</i>	<i>price</i>
<b>BAKED HAKE LOIN</b> With clams & marinara sauce	1	30€
<b>SALMON CRISP</b> Roasted salmon loin with leeks, grilled green asparagus & hollandaise sauce	1	27€

## SIDE DISHES

	<i>servings</i>	<i>price</i>
<b>GLAZED ONIONS &amp; PLUMS</b>	250g	7,50€
<b>APPLE PURÉE</b>	250g	7,50€
<b>POTATO &amp; TRUFFLE PURÉE</b>	250g	7,50€
<b>BAKER-STYLE POTATOES</b>	250g	7,50€
<b>ROASTED BABY CARROTS &amp; CHERRY TOMATOES</b>	250g	7,50€





## Sweets

### CHRISTMAS SPECIALTIES

	<i>servings</i>	<i>price</i>
<b>CHRISTMAS LOG</b> Check available flavors	6/8	40€
<b>PUFF PASTRY CHRISTMAS TREE</b> Filled with cream, whipped cream or truffle		35€
<b>MARZIPAN FIGURINES</b>	250g	15€
<b>POLVORONES &amp; MANTECADOS</b>	250g	13€
<b>PINE NUT COOKIES</b>	250g	15€
<b>MARZIPAN EELS</b>	900g	75€

### PANETTONES

Authentic artisan panettone made with butter

	<i>servings</i>	<i>price</i>
<b>RAISINS &amp; ORANGE</b>	1unit	35€
<b>RAISINS &amp; CHOCOLATE</b>	1unit	35€
<b>LEMON &amp; PASSION FRUIT</b>	1unit	35€

## TURRONES

	<i>bar</i>	<i>price</i>
<b>"HARD" OR ALMOND</b>	200g	10€
<b>"SOFT" OR JIJONA</b>	200g	10€
<b>TOASTED EGG YOLK</b>	200g	12€
<b>VIOLET &amp; COGNAC TRUFFLE</b>	300g	13€
<b>TGIN &amp; TONIC WITH LIME &amp; LEMON TRUFFLE</b>	300g	13€
<b>TRUFFLED WITH CANDIED ORANGE LIQUEUR</b>	300g	13€
<b>TURRÓN LEMON SORBET WITH CAVA (NEW)</b>	300g	13€
<b>TURRÓN SUGAR-FREE (JIJONA, ALICANTE OR EGG YOLK)</b>	200g	10€





## ROSCONES DE REYES

	<i>servings</i>	<i>price</i>
<b>TRADITIONAL ROSCÓN DE REYES</b>	250g	14€
	500g	28€
	750g	40€
	1kg	52€
<b>FILLED ROSCÓN DE REYES</b> Filled with cream, custard or truffle	250g	17€
	500g	34,50€
	750g	49,50€
	1kg	65€
<b>VAIT HOT CHOCOLATE</b>	1l	18€

### HOME DELIVERY

Christmas Eve (December 24th)

Nochevieja (December 31st)

From 12am to 5pm

## *Preparation Recommendations*

Hake loins	Preheat oven to 160°C, cover with foil, heat 3–5 minutes (aprox)
Broths & creams	Heat in a pot until boiling
Salmon crisp	Cover with hollandaise sauce, grill at 250°C for 5 minutes (aprox)
Spiced turkey, lamb shoulder, capon & stuffed poulardes	Preheat oven to 160°C, cover with foil, heat 12–15 minutes (aprox)
Turkey breast, Iberian pork loin supreme, and tuna loin	Preheat oven to 180°C, cover with foil, heat 12–15 minutes (aprox)
Beef Wellington	Preheat oven to 160°C, cover with foil, heat 5–7 minutes (aprox)
Tomatoes & carrots	Preheat oven to 160°C, cover with foil, heat 7–8 minutes (aprox)
Side dishes	Microwave on high for 30 seconds (aprox)

### Notes:

Product presentation and decoration may vary.

Allergen list available upon request.

All prices include VAT.



### **CONDE DE PEÑALVER**

Calle del Conde de Peñalver 78. 28006 Madrid

Tel: 91 402 09 17 - Mvl: 622 222 985

Mail: arturosoria@vait.es - atencionalcliente@vait.es

Web: vait.es

### **C.C. ARTURO SORIA PLAZA**

Calle Arturo Soria 126-128. Planta Baja. Madrid 28043

Tel: 91 721 89 98 - Fax: 91 300 41 15 - Mvl: 638 849 095

Mail: arturosoria@vait.es

Web: vait.es

Free parking for the first hour from 10 AM. All day Sundays