



VAT
SINCE 1989

Christmas Catalog 2025

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HOME DELIVERY

Christmas Eve (December 24th)

Nochevieja (December 31st)

From 12am to 5pm



To start with

CHRISTMAS APPETIZERS

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



First Courses

BROTHS, CREAMS & STARTERS

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



Main Courses

ROASTS & MEATS

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



FISH

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

SIDE DISHES

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





Sweets

CHRISTMAS SPECIALTIES

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

PANETTONES

Authentic artisan panettone made with butter

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

TURRONES

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





ROSCONES DE REYES

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

HOME DELIVERY

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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.



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