Celebrate a unique Christmas at

ARTIEM ASTURIAS

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Celebration Menus

DECEMBER 24, 25, 31, AND JANUARY 1, 6

FOR STAYING GUESTS AND VISITORS

Mesas de Asturias
Excelencia Gastronómica

Empresa B Certificada

Christmas Eve

APPETIZER
Prawns accompanied by a comforting seafood emulsion

STARTER
Turkey roast beef with raspberry

FISH COURSE
Turbot with almond and miso meunière

MEAT COURSE
Suckling lamb shoulder

DESSERT
Christmas Eve Sweet

WINES
D.O. Ribera del Duero – Pago de los Capellanes Crianza
D.O. Bierzo – Castro Valtuille · Godello Raúl Pérez
Glass of Champagne – Veuve Clicquot

Coffee and Christmas sweets included
€139 per individual | VAT included

RESERVATIONS Tel: +34 985 341 997 | asturias.recepcion@artiemhotels.com

ARTIEM ASTURIAS

A Christmas Eve Full of Magic



STAY WITH US

Experience one of the most special nights of Christmas
surrounded by your loved ones in a warm, family atmosphere.
We bring the magic!

Christmas Eve dinner
Holiday movie in our cinema with seats from the old
Jovellanos Theatre and crunchy popcorn
One hydrothermal circuit per person
Surprise visit from Santa Claus during dinner

STAY IN A DOUBLE ASTUR ROOM WITH BUFFET BREAKFAST
From €243 per person, per night

RESERVATIONS Tel +34 971 379 516 | reservasasturias@artiemhotels.com

ARTIEM ASTURIAS

Reservations will be confirmed with a 40% prepayment of the total amount. Any reservation of this type can be canceled free of charge up to one week before the event. After that date, the full amount will be charged.

Christmas

STARTER

Focaccia topped with creamy cheese and anchovy

FISH COURSE

Cuttlefish stuffed with porcini mushrooms, baked to perfection with a hint of aioli

MEAT COURSE

Iberian pork jowl bao bun served with tangy pickled onions

DESSERT

Blue cheese tart with grilled pear, drizzled honey, and crunchy walnuts

WINES

DO. Cangas – Escolinas (100% pure Albarín)
D.O. Toro – Viña del Abuelo (Red)
Cava – Vallformosa

Coffee and holiday treats included

€59 per individual | VAT included

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New Year's Eve

WELCOME COCKTAIL

Ham slicer
Scallops with kimchi hollandaise
Oysters and Champagne
Cecina croquettes
Cheese and pistachio bomb
Mini local cheese cone
Mini tuna tartare with wakame
Mini Iberian beef cheek fajita

TABLE MENU

Butterflied lobster with Sinaloa-style sauce
Cured salmon slices with avocado, passion fruit essence, and yellow chili
Asturian aged beef tenderloin with a Port wine glaze and glazed spring onions

DESSERT

Sticky toffee

WINES

D.O. Ribera del Duero – Bosque Matasnos Crianza
D.O. Bierzo – Castro Valtuille · Godello Raúl Pérez
Champagne – Veuve Clicquot

Party favors, DJ party, and open bar (until 4 a.m.)
End of party with chocolate and churros
€225 per person | VAT included

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A New Year's Eve to remember
an unforgettable night you'll be glad you experienced



Say goodbye to 2025 by cherishing all the smiles it brought you, and welcome 2026 with a positive attitude. Embrace these moments of pure happiness.
Wake up in Asturias on January 1st!

Cocktail at THE GREEN Restaurant Lounge with live music
Gala Dinner
Live broadcast of the New Year's countdown and lucky grapes
Party favors, DJ party, and open bar
Chocolate and churros
Special New Year's Eve touches
Special New Year's Day brunch
One hydrothermal circuit per person (reservation required)

STAY IN A DOUBLE ASTUR ROOM
FROM €470 PER PERSON, PER NIGHT

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New Year's Day Brunch

Smoked salmon bagel

Pitu caleya omelette

Rustic toast with avocado and truffle

Burrata with confit tomatoes

Cantabrian croquettes

Hummus duo

Cheese and cold cuts station

Oysters and Cava

Artisan pastries

Pancakes

Frixuelos with rice pudding

Yogurt bowl with berries

WINES
Champagne – Veuve Clicquot

€65 for guests / €75 for visitors | VAT included

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Three Kings' Day

STARTER
Red fruit salmorejo

FISH COURSE
Steamed crab cream over lobster tartare with prawns

MEAT COURSE
Slow-cooked Duroc pork ribs with a hint of barbecue

DESSERT
Chocolate semifreddo with tangerine ice cream

THE CAKE OF THE THREE KINGS

WINES
D.O. Rueda – Viña del Abuelo
D.O. Toro – Viña del Abuelo (red)
Glass of cider or Cava

€59 per individual | VAT included

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ARTIEM ASTURIAS


CASTAÑÓN

Merry Christmas.

YOUR HAPPINESS STARTS HERE

ARTIEM

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