

MENU

NEW YEARS EVE

APERITIF

Iberian ham with bread and tomato, cured cold meats and salchichón

STARTER

Salmon tart with whisky cocktail sauce and salmon roe

MAIN COURSE

Turbot fillet, served with finely sliced vegetables and a shrimp sauce

INTERMEDIATE COURSE

Refreshing lemon sorbet

SECOND MAIN COURSE

Beef tenderloin medallion with truffle sauce, chestnut purée, and sautéed mushrooms

DESSERT

Semi-chilled mocha coffee dessert with Baileys and toffee sauce

COFFEE

12 white grapes (for good luck in the new year)

WINE

Viña POMAL Crianza D.O. Ca Rioja 100% tempranillo 2021
Viña POMAL Blanco D.O. Ca. Rioja 70% Viura 30% Malvasia 2023
Cava Codorniu Cuvee Original Brut Ecologic D.O. Cava

*Includes wine, water, cava, 'cotillon,'
live music, and open bar until 02:00.*

€ 142,50

