



## NEW YEAR'S EVE MENU

### WELCOME COCKTAIL

#### APPETIZER

Scallop and mango ceviche  
Scarlet shrimp and guacamole tartare

#### STARTER

Shrimp ravioli with mushrooms and foie

#### FISH

Oven-baked grouper fillet with anise veloute  
and sea urchin sauce

#### COCKTAIL

#### MEAT

Glazed whole veal shank with sweet potato puree and mint oil

#### DESSERT

Citrus and chocolate éclair

#### WINE AND SPIRIT

Pazo San Mauro D.O. Rias Baixas  
Marques de Murrieta Reserva D.O. Rioja  
Bollinger D.O Champagne

€195 (VAT Included)  
Per person

EL **PATIO** DE  
ATOCCHA