



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