



GALA MENU

New Year's Eve

EL **PATIO** DE
ATCCHA



PALACIO
ATCCHA



Suite 19 - 08:00 pm

*Welcome cocktail
with live music and ham cutter*

Local cheeses

100% Iberian Bellota Ham Anselmo Pérez (DO Guijuelo)

Saint Germain Spritz

El Patio de Atocha - 08:45 pm

Appetizers

Caviar blini with champagne foam

Nori seaweed taco, Idiazabal cheese cream, and quince gel

Panipuri with razor clam, yellow chili, and sorrel sprout

Starters

Smoked Iberian pork carpaccio and beetroot, goat cheese cream with
strawberry vinaigrette

Scallop with cauliflower cream and lemon-caper butter

From the sea

Snapper with pistachio crust, Thai sambal sauce, and pickled green papaya Trou
Normand Cocktail

From the land

Wagyu tataki with sundried tomatoes and light port sauce

Something sweet...

Pavlova filled with Catalan cream and berries

Citrus baba with Cava

Wine selection

Majuelo de Chivitero (DO Rueda)

Pago de Carraovejas (DO Ribera del Duero)

Perrier-Jouët Blanc de Blancs (DO Champagne)

245€. VAT INCLUDED

After dinner, there will be an option to continue with an open bar and DJ until 03:00 am
50€ VAT INCLUDED