



GALA MENU

New Year's Eve

EL **PATIO** DE
ATCCHA



PALACIO
ATCCHA

New Year's Eve GALA MENU

Welcome in Suite 19 with live music

Coconut Margarita Cocktail, served with a selection of Spanish cheeses, freshly sliced ham, and Abelé 1757 Brut Champagne

Appetizers

Grilled scallop with caviar, truffle oil, and citrus,
garnished with cured beef shavings

Prawn and wild mushroom ravioli

Savory macaron with Torta del Casar, black garlic, and chestnut honey

Principales

Cannelloni of pitu de caleya (Asturian chicken) with creamy corn

Lobster tail ceviche with passion fruit and pear

Roasted monkfish timbale with fennel cream

Grilled Wagyu with smoked salt (80g)

Something Sweet...

Three-citrus tartlet

Chocolate mignardises

Wine Selection

Bollinger Brut (Champagne A.O.C.)

Fillaboa (Rías Baixas D.O.)

Arzuaga Reserva (Ribera del Duero D.O.)



295€

Per person. VAT included