

# NEW YEAR'S EVE MENU



*Red prawn ceviche tartlet*

*Taco of Varé cheese and Hazas anchovy*

*Squid croquette with caramelized onions*

*Prawn tartare and Peruvian crab soup*



*Fried red lobster and garlic coral gnocchi  
with free-range egg yolk cream*



*Sea bass with its own stew juice and citrus sweet potato*



*Wellington venison loin with foie gras and truffle sauce*



*Yuzu pannacotta, olive oil, and pistachio textures*

*Flexible 70% Fleur de Cao ganache, hazelnut  
and salt crunch, strawberry champagne ice cream*

*Assorted traditional mantecados and turrón from our bakery*



## WINE CELLAR

*D.O. Valdeorras Rafael Palacios Louro 2023*

*V.T. Castilla y León Abadía Retuerta Selección Especial 2020*

*D.O. Cava Gramona Argent Blanc Gran Reserva Brut 2016*

*Mineral Water*



*Coffee, infusions*



*Lucky grapes*

*Dance*

*Open bar with premium brands available until 3:00 a.m.*

*Cotillon*

**245€ (Vat Included)**

# NEW YEAR'S MENU



*Bloody mary sparkling wine*

*Hake fritter in green sauce*

*Sea tapioca*



*Truffled onion soup served with an egg cooked at 65°C*



*Squid and cod risotto with its pilpil sauce*



*Grilled Asturian IGP beef ribeye grilled,  
trinxat of red cabbage and yucca fritters*



*Our version of the chocolate torrija toast with churros*



*Assorted traditional mantecados and turrón from our bakery*



## WINE CELLAR

*D.O. Rueda José Pariente 2023*

*D.O. Ribera del Duero Damana 5 2021*

*D.O. Penedés At Roca Reserva Brut Nature 2022*

*Mineral Water*



*Coffee, infusions*

75€ (Vat Included)