

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)