



NEW YEAR'S EVE MENU 2025

WELCOME

Cava

Spoon of brie pasta with guacamole

STARTER TO CHOOSE

Crispy prawns with tartar sauce and salad bouquet

or

Burrata with ruca with pesto and kumato tomato

or

Organic beef carpaccio with arugula, parmesan cloud and truffle oil

MAIN COURSE TO CHOOSE

Cod with sanfaina gratin with aioli

or

Mellow beef (12 hour cooking) with creamy truffled potato

or

Baked lamb (12 hour cooking) with potatoes, onion and tomato

Farmer's bread with tomato and garlic

DESSERTS TO CHOOSE

Chocolate coulant with vanilla and macadamia ice cream

or

Serafino (strawberries, cookies, cream and cream ice cream)

or

Apple pie with macadamia ice cream

Coffees and teas

12 lucky grapes - Party favors and background music

Hours: 8 p.m. to 1 a.m.

CELLAR

White Wine: Analivia (D.O. Rueda)

Black Wine: Arnegui reserva (D.O. Rioja)

Cava Freixenet Brut Vintage Reserva

Mineral waters

86€ P.P. Vat Included – Children's menu (under 12 years old) 34€ P.P. Vat Included