

# MENU

## GRAND NEW YEARS EVE DINNER



Welcome cocktail accompanied by oyster with champagne

### To Share

100% Acorn-fed ham and Cured Manchego cheese with Cadiz bread sticks  
Curly endive, pomegranate, anchovies and cashew nuts salad with grilled  
Tudela Artichokes with foie gras  
Shrimp omelette on cream of King Crab Cream



Black-bellied monkfish on black cous cous with basil  
alioli and roasted garlic



Low-temperature roast suckling pig with truffled cauliflower parmentier

### Dessert

White chocolate Souffle with peta zetas  
Assorted christmas sweets  
Coffee Arábica  
House Liquor with apricots and cinamon sticks shot

### Beverages

**White wine:** Azpilicueta Colección Privada 2021. Rioja D.O.C.A  
**Red wine:** Herederos del Marqués de Riscal XR 2017. Rioja D.O.C.A  
Mineral Water

**Champagne:** Laurent - Perrier glass

**145,00 € VAT INCLUDED**

**TO WELCOME THE NEW YEAR ALONG WITH THE LUCKY  
GRAPES AND GLASS OF CHAMPAGNE**