



NEW YEAR'S EVE MENU 2026

WELCOME

Cava

🍷 Salmon cubes with a touch of soy sauce

STARTER TO CHOOSE

Crispy prawns with tartar sauce and salad bouquet

or

🍷 Avocado, tomato and salmon timbale with a vegetable and strawberry vinaigrette

or

🍷 Organic beef carpaccio with arugula, parmesan cloud and truffle oil

MAIN COURSE TO CHOOSE

Cod with sanfaina gratin with aioli

or

Slow-cooked beef (12 hour cooking) with creamy truffled potato

or

🍷 Oven-baked lamb (12 hour cooking) with potatoes, onion and tomato

bread with tomato and garlic

DESSERTS TO CHOOSE

Chocolate coulant with cream ice cream

or

🍷 Lemon sorbet with cava

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)

Red Wine: Arnegui Reserva (D.O. Rioja)

Cava Freixenet Brut Vintage Reserva

Mineral Waters

95€ P.P. Vat Included – Children's menu (under 12 years old) 34€ P.P. Vat Included