

NEW YEAR'S EVE 2022

Appetizer

Foie micuit toast with pear compote and touches of Modena vinegar Scallop tiradito with kimchi sauce and kikos

Starter

Salad with salmon marinated in vodka and beets, fennel, cucumber, apple, yogurt with lime and dill

Mojito 0.0.

Main course

Hake skewer with champagne with seaweed salad and cockles
Beef tenderloin with demi-glace with green asparagus and confit piquillo peppers

Dessert

Chocolate mousse on cocoa ground, chocolate ice cream and its crunch

Coffee and teas

Christmas sweets and lucky grapes

Beverages

Red wine | La Marquesa D.O. Rioja Tempranillo White wine | Flor de Vetus D.O. Rueda Verdejo Sparkling wine | Sofía Cañizares D.O. Cava Mineral water, beer and soft drinks

> 133€ VAT Included Reception and dinner at 21:00 h.





CHILDREN'S MENU NEW YEAR'S EVE 2022

Starter

Iberian cured meats assortment, Andaludian-style squid and Iberian ham croquettes

Main course

Beef tenderloin with fries

Dessert

Chocolate mousse on cocoa ground, chocolate ice cream and its crunch Christmas sweets and lucky grapes

Beverages

Mineral water and soft drinks

55 € VAT Included

Reception and dinner at 21:00 h.

