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# NEW YEAR'S EVE MENU

#### SHARED APPETISER

Cardinal prawn with lime salt.

#### **STARTERS**

Steak tartare with cured egg yolk and Worcestershire sauce.
Cod with confit tomatoes and crispy black olives.

## MAIN COURSE TO SELECT

Roasted pork knuckle with truffle infused potato. Confit monkfish with orange and hoisin sauce.

### **DESSERT**

Cacao cream, caramelized hazelnuts, and red berry ice-cream. Coffee, traditional Spanish Christmas nougats and Grapes of Luck.

# **WINE CELLAR**

Ribera del Duero, Rioja, Verdejo, Albariño and *glass of cava*. Beer, water & soft drinks.

€69 VAT included

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