



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

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

DESSERT

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

WINE CELLAR

Ribera del Duero, Rioja, Verdejo,
Albariño and glass of cava

Beer, water & soft drinks

€69

VAT inc.



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