



# 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 nougats and 'Grapes of Luck'.

## WINE CELLAR

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

Beer, water and soft drinks.

**€69** VAT included

**MALCOM & BARRET**

HOTEL & BAR

Av. d'Ausiàs March, 59. Tel: 960 627 458

