



# NEW YEAR'S EVE MENU

## APPETISER

OYSTER WITH LEMON  
& LIME ZEST

## SHARING STARTERS

SMOKED *CECINA* WITH ROSEMARY OIL  
STEAK TARTAR ON BRIOCHE  
PRAWN CARPACCIO

## MAIN COURSE CHOICES

GRILLED YELLOW VEGETABLE CURRY  
MONKFISH WITH CLAMS  
LAMB TERRINE WITH  
SEASONAL MUSHROOMS

## DESSERT

TEXTURED CHOCOLATE  
COFFEE, NOUGATS  
& *GRAPES OF LUCK*

## DRINKS

WATER, SOFT DRINKS,  
BEER & WINE

**€75**

VAT INCLUDED

# VEGETARIAN MENU

## APPETISER

TEMPURA BEETROOT FRITTER  
WITH LIME EMULSION

## SHARING STARTERS

VALENCIAN TOMATO TARTAR  
WITH BASIL EMULSION  
FLAME-GRILLED AUBERGINE HUMMUS  
WITH CITRUS CAVIAR

## MAIN COURSE CHOICES

POTATO TIMBALE, SPICED CHICKPEAS  
& FLAMED LEEK FOAM  
QUINOA, CITRUS, AVOCADO &  
TEXTURED SOYA TERRINE

## DESSERT

FENNEL-INFUSED PINEAPPLE  
& COCONUT SORBET  
COFFEE, NOUGATS & *GRAPES OF LUCK*

## DRINKS

WATER, SOFT DRINKS,  
BEER & WINE

**€69**

VAT INCLUDED

# KIDS MENU

## SHARING STARTERS

HAM CROQUETTES  
*IBÉRICO* CHARCUTERIE BOARD  
CHEESE BOARD

## MAIN COURSE CHOICES

CANNELLONI AU GRATIN  
WITH CHEESE  
COD IN BATTER WITH POTATOES

## DESSERT

CHOCOLATE BROWNIE WITH  
VANILLA ICE CREAM  
SEASONAL FRESH FRUIT

## DRINKS

WATER & SOFT DRINKS

**€25**

VAT INCLUDED

**BAR COSMO**