

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 KRAMER

