

# 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

# VEGGIE 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