



NEW YEAR'S EVE
FOUR COURSE PRIX FIXE MENU

65. per person

TOAST
SPARKLING WINE

FIRST COURSE

Select one

TUNA TARTARE

*Ahi tuna, mango, avocado, soy sesame vinaigrette, Sriracha aioli**

MANCHEGO & SERRANO TABLA

Sheep's milk, nutty, sweet, tangy flavor & 'Fermin' Serrano ham aged 15 months, caramelized walnuts, crostini

SALMON CARPACCIO

Crispy capers, cornichons, arugula, mini croutons, dill vinaigrette

HAM CROQUETTES

Serrano ham croquettes, fig jelly

SECOND COURSE

Select one

PINTXO MORUNO

Cumin marinated pork loin skewers, mojo verde, Greek yogurt

CANNELLONI

'Catalán Style' ground beef and pork, béchamel, manchego, truffle oil

MONTADITOS

Brisket, tomato marmalade, guindilla, tetilla cheese

SAUTÉED GARLIC SHRIMP

Brandy, pepper flakes

THIRD COURSE

Select one

GRILLED STEAK

Cumin marinated C.A.B. Sirloin, corn purée, shishito peppers, salsa criolla, piquillo confit

TRUFFLE CARBONARA

*Linguini, wild mushrooms, bacon, garlic cream, green peas, poached egg**

ARROZ CALDOSO *(minimum 15 minutes)*

Shrimp, clams, calamari, chicken, red sofrito, saffron

FISH TEMPURA

Spanish lager beer tempura, pisto Manchego

DESSERT

Select one

CHURROS

Traditional fried dough, chocolate sauce, dulce de leche

FLAN DE COCO

Coconut flan, passion fruit sorbet

CHOCOLATE TRES LECHEs

Chocolate sponge cake, white chocolate chantilly, raspberry