



## NEW YEAR'S EVE

*31st December*

### APPETIZERS

Foie curd, red fruits and crunchy corn  
Salpicón of octopus and cockles  
Hake tempura and chive mayonnaise  
Carpaccio of Iberian acorn-fed pork and ancient mustard

### STARTER

Warm salad of grilled scallops, dressed prawns and citrus fruits

### FISH

Roasted turbot with toasted bones and sautéed mushrooms

### MEAT

Sirloin steak with Iberian bacon and potato millefeuille

### PRE DESSERT

Green apple and calvados sorbet

### DESSERT

Roasted pineapple, mascarpone cream and almond ice cream

### WINE CELLAR

Sparkling: GH Mumm Millesimé 2015 (A.O.C. Champagne)  
White: Abadia Retuerta Le Domaine 2022 (D.O.P. Abadía Retuerta)  
Red: Marqués de Murrieta 2019 (D.O.Ca. Rioja)  
Sweet: Toro Albalá Don P.X. 2021 (D.O. Montilla Moriles)

**280€**

V.A.T. included. Bread, sparkling and still water and coffee included.