

New Year's Eve Menu 2024

Appetizer

Iberian Cured Meats from acorn-fed free-range Iberian pigs

Grilled Octopus and Potato Parmentiere and Crumbs of Sobrassada

Seafood Bisque with Shrimps and Blackcurrant

First Dish

From Sea – Hake in Green Sauce

Second Dish

From Earth - Beef Tenderloin with Foie and Truffle

Dessert

Nougat Foam

Red Berries Crumble

Wines

White Wine D.O. Rueda – Vidilla

Red Wine D.O. Rioja – Arnegui

Cava - Grimau

** Coffee, Herbal or Regular Teas*

99.00€ por persona IVA incluido