

New Year's Eve

DECEMBER 31ST
WELCOME DRINK

TAITTINGER BRUT RÉSERVE CHAMPAGNE GLASS

STARTERS

CALAMARI INK BAO WITH PICKLED SOFT-SHELL
CRAB AND SMOKED SAUCE

PUMPKIN MOUSSE, TRUFFLED RICOTTA AND GLAZED IBERIAN
PORK JOWL AT LOW TEMPERATURE

WHITE PRAWN CARPACCIO WITH
NACARII CAVIAR, TOASTED PINE NUTS LACTONNAISE

WHITE ASPARAGUS CREAM WITH BUTTERED
LOBSTER WITH IT'S CORAL FOAM

MAIN COURSE

KAMADO TURBOT WITH FENNEL AND CAVA CREAM,
PICKLED RAZOR CLAMS AND CRISPY KODIUM

BEEF TENDERLOIN WITH FOIE GRAS, BOLETUS
AND CHERRY DEMI-GLACE

CHEF'S DESSERT

PANNA COTTA OF SOFT NOUGAT WITH MANGO MARMALADE AND
GINGER AND FOREST STRAWBERRY ICE CREAM.

SELECTION OF CHRISTMAS SWEETS

LUCKY GRAPES

CELLAR

WHITE WINE · FILLABOA ALBARIÑO 2023 D.O.RIAS BAIXAS
RED WINE · ALONSO DEL YERRO 2019 D.O.RIBERA DEL DUERO
SPARKLING WINE · GRAMONA ROSÉ D.O.COPINNANT
Water, soft drinks, beers and selection of coffee, tea and infusions

295 €

VAT included

*Chef, Rubén González
Maître, Rafael Hernández*

Arbequina

RESTAURANTE