

Menu

DECEMBER 31ST

WELCOME DRINK

COPA DE CHAMPAGNE TAITTINGER BRUT RÉSERVE

STARTERS

PARSNIP SOUP WITH PINE NUT SAUCE
AND CORINTHIAN RAISINS

OYSTER CURRY WITH FENNEL

SCALLOP SALAD WITH FRESH GINGER

WARM LASAGNA WITH TXANGURRO

MAIN COURSE

SEA BREAM LOIN SERVED WITH A SMOKED
BUTTER SAUCE AND CAVIAR

POULARD MILLE-FEUILLE, FOIE GRAS WITH MOLE
POBLANO AND SHOT OF JAMAICA WATER

CHEF'S DESSERT

70% CHOCOLATE MOUSSE WITH HOMEMADE
MINT ICE CREAM AND CHOCOLATE CHIPS

SELECTION OF CHRISTMAS SWEETS

LUCKY GRAPES

CELLAR

WHITE WINE · FILLABOA ALBARIÑO 2023, D.O RÍAS BAIXAS

RED WINE · MAURO 2021, V.T. DE CASTILLA

Water, soft drinks, beers and selection of coffee, tea and infusions

250 €

VAT included

*Chef, Isaac Fernández
Maître, Jorge Tinoco*

malvar

TERRAZA & RESTAURANTE