

DECEMBER 31ST

WELCOME DRINK

TAITTINGER BRUT RÉSERVE CHAMPAGNE GLASS

STARTERS

TASTING OF IBERIAN CURED MEATS AND PAYOYO CHEESE

FOIE MI CUIT WITH OLOROSO ON SALTED PANCAKE,
TARTE TATIN SAUCE AND PISTACHIOS

WILD SEA BREAM CEVICHE WITH
RASPBERRIES AND SHERRY VINEGAR GRAN RESERVA

CREAM OF DUCK CONFIT WITH LEEKS AND SHITAKES

MAIN COURSES

WILD SEA BASS WITH CELERIAC PUREE
AND TOASTED CONSOMMÉ

MATURED BEEF TENDERLOIN, SWEET POTATO PUREE,
MUSHROOM STEW AND DARK JUICE.

CHEF'S DESSERT

SEVILLE ORANGE TARTLET, ORANGE BLOSSOM
CREAM AND OLD-FASHIONED HAZELNUT ICE CREAM

SELECTION OF CHRISTMAS SWEETS

LUCKY GRAPES

CELLAR

WHITE WINE • MARQUÉS DE RISCAL, VERDEJO 2023, D.O. RUEDA
RED WINE • VS MURUA 2021 D.O. CA. RIOJA

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

160 €

VAT included

*Chef, Rafael Cantizano
Maitre, Carmen Norte*

Azahar

RESTAURANTE

New Year's Eve