

DECEMBER 31ST

WELCOME COCKTAIL

KIR ROYAL SALMON MACARON
WITH CANDIED APPLE

STARTERS

SALMON MACARON WITH CANDIED APPLE

TOASTED PANIPURI, ALMADRABA TUNA & RED SHRIMP CAVIAR

PUMPKIN MOCHI, CURED EGG YOLK IN ACORN HAM
AND BLACK TRUFFLE PRALINE.

CELERIAC FOAM, ELVER AND SMOKED SCALLOPS

FOIE MICUIT, LEMON CURD AND GUANAJA

MAIN COURSE

WILD TURBOT, SEA ANEMONES AND CORAL OILS

DEER LOIN WITH SWEET POTATO CREAM,
BEET AND HINTS OF COCOA

CHEF'S DESSERT

SPIRULINA AND PASSION FRUIT PISCO SOUR

OPERA MATCHA TEA, AVOCADO AND PISTACHIO

SELECTION OF CHRISTMAS SWEETS

LUCKY GRAPES

CELLAR

WHITE WINE · FILLABOIA, ALBARIÑO 2023 D.O. RIAS BAIXAS

RED WINE · ABADIA RETUERTA S.E. 2019 V.T. CASTILLA Y LEÓN

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

220 €

VAT included

*Chef, Juan Agustín Rodríguez
Maitre, Rebeca Benito*

El Monje

RESTAURANTE

New Year's Eve

Victoria

DECEMBER 31ST

STARTERS

ACORN-FED IBERIAN HAM

IBERIAN PORK CANNELLONI WITH
SEASONAL VEGETABLES

GARLIC PRAWNS

MAIN COURSE

BEEF TENDERLOIN WITH ROASTED POTATOES

DESSERT

CHOCOLATE CAKE WITH VANILLA

CHRISTMAS SWEETS

MINERAL WATERS AND SOFT DRINKS

74 €

VAT Included

*Chef, Juan Agustín Rodríguez
Maitre, Rebeca Benito*

El Monje

RESTAURANTE