



NEW YEAR'S EVE MENU

APERITIF

Welcome glass of Agua de Valencia
Torreznos shavings
King prawn croquette

STARTERS (to share)

Acorn-fed Iberian ham
Coca bread with tomato
Monkfish "alangostado" with citrus vinaigrette
Poached octopus with Pimentón de la Vera and potatoes dressed with Arbequina olive oil

MAIN COURSE (to choose)

Creamy rice with braised octopus and queen scallops
oasted meagre with seafood cream and seasonal vegetables
Lobster paella (minimum 2 people)
Galician beef tenderloin with truffled potato parmentier and Pedro Ximénez reduction

DESSERT

Horchata French toast with vanilla ice cream
Nougat and wafer rolls



DRINKS

La Bruixa white wine (Terra Alta D.O.)
Clos d'en Xela red wine (Priorat D.O.)
Mineral water
Coffee or tea
Anna de Codorníu Blanc de Blancs
Party favours and lucky grapes

