



CHRISTMAS MENU

STARTERS

Iberian shoulder ham
Oxtail croquettes
Salmon and mango tartare



FIRST

Turkey broth with meatballs

MAIN COURSE



Monkfish with seafood cream sauce
or
Iberian pork tenderloin with fried
potatoes and mushroom and truffle
sauce

DESSERTS

Mini cream brioche with pistachio
sauce and truffled chocolate ice
cream

INCLUDES WELCOME GLASS OF
CAVA

Price: 42€ per person



NEW YEAR'S EVE 2025

EXCLUSIVE MENU

APPETISERS

Corn puff pastry with chanterelle cream
Scallop carpaccio with boletus mushrooms and truffle

STARTERS

Iberian ham tartare with melon soup
Cockle and lobster ceviche

MAIN COURSE

Grilled turbot with creamy fennel and citrus air

Mandarin sorbet

Confit lamb terrine with red wine demiglace

DESSERT

Snow crystal

Price: €99 per person

Includes open bar, lucky grapes and
party favours



MENU

NEW YEAR

STARTERS TO SHARE

COLD MEAT PLATTER
GRILLED OCTOPUS WITH TRUFFLE PARMENTIER
CLAMS MARINARA
CASSEROLE CROQUETTES

MAIN COURSE

SALMON WITH TARRAGON REDUCTION
OR
BEEF CHEEKS BRAISED IN RED WINE

DESSERT

TIRAMISU WITH ROSCÓN DE REYES ICE CREAM
OR
PISTACHIO DELIGHT

WELCOME WITH A GLASS OF
CAVA

PRICE: 42€ PER PERSON



CHILDREN'S MENU NEW YEAR'S EVE

STARTERS

Ham and cheese

Pizzas

Fried squid

Mini hamburgers

MAIN COURSE TO CHOOSE

Roast chicken with potatoes

Grilled salmon with mashed potatoes

Macaroni and cheese au gratin

DESSERTS TO CHOOSE

Mini chocolate coulant

Brownie with ice cream

Cupcakes

price per child: 45 €

