



DECEMBER 31 st

New year's eve Menu

Welcome Snack

Starters (to share)

Cubalibre of foie gras

Thai razor clam with coconut and ajiso dressing

Valencian tomato tartar with pickled mango yolk

Confit leek with béarnaise sauce and smoked eel

Seasonal mushrooms with carbonara foam

Aged picanha with Parmigiano and pistachio chimichurri

Main Courses (individual)

Sea bass with hoja santa salmorreta sauce

Lamb pastela with ras el hanout

Dessert

Chocolate cake with hazelnut cream
and caramelised nuts

Quique Dacosta nougats

Lucky Grapes

€148/person
(VAT included)

Includes welcome cocktail, bread, water,
wine cellar and coffee. Full table menu.

Quique Dacosta