

# NEW YEAR'S EVE MENU

Welcoming cocktail

Oyster and Red Fruit Vinaigrette

100% Iberian ham

Txuleta Simmental Carpaccio at Optimum Ripeness

Panipurri and Ripened Top Sirloin Cap

Cuchillo Clams opened in Txacoli Katxiña and  
bathed in Hake and Plankton juice

Boletus light Cream

Cherry Smoked Sea Bream accompanied by

Potato Puff Pastry and Fried Garlic

Yuzu, Mango and Mint Sorbet

Beef Tenderloin matured in Gorgonzola 24 hours with  
Caramelized Pepper and with its Juice

Panchineta of Figs and Jam

Our best Winery Selection

Lucky Grapes and Christmas Sweets Assortment

Party pack with DJ and Snacks

178€

