

# NEW YEAR'S EVE MENU 2023

## STARTERS

Castilian broth consommé flavored with retacía



Cecina from Iglesuela del Cid with black truffle

Nori maki with Pyrenean beef pastrami and boletus emulsion



Carabinero tiradito with citrus fruits and green avocado curry



Steak tartare on sobao torrija impregnated with rosemary



## MAIN

Puff pastry octopus with onions with honey and paprika aioli



Confit lamb shoulder, wine reduction plus llucia and noisette potato



## DESSERT

Melty nougat and almond cake



macarons



## DRINKS AND EVENING

Coffee and/or infusions

Glass of Cava and Grapes

Bottled Mineral Water Service on property + Bread

Dinner accompanied by Lo Foc 2022 Wine (White and Red), from Mas de Lluçia Wine Estate

Evening with music and drinks (not included in the price) until 3:00 AM

# ALLERGENS



- |             |  |          |  |
|-------------|--|----------|--|
| Lupine      |  | Dairy    |  |
| Celery      |  | Mollusks |  |
| Sulfites    |  | Mustard  |  |
| Crustaceans |  | Fish     |  |
| Nuts        |  | Sesame   |  |
| Gluten      |  | Soy      |  |
| Eggs        |  | Sulfites |  |

