

NEW YEAR'S EVE

DECEMBER 31ST

TO BEGIN

Green Shiso Leaf filled with rice and smoked eel from the Delta de l'Ebre, finished with flambéed foie and Imperial caviar

Galician Redfish Cured in Milk Brine with spirulina hollandaise sauce and sweet and sour pickled cucumber gelée

FIRST COURSE

Grilled Veal Sweetbreads with a siphon fritter filled with smoked eggplant cream and trout roe

Tteokbokki Cooked in Blue Crab Broth with Korean Jjajang sauce and coconut milk, accompanied by seasonal mini vegetables

SECOND COURSE

Brined Amberjack coated with Chinkiang vinegar gazpachuelo, served on a base of black rice cream and parsley mayonnaise

Girona Beef Tongue smoked and glazed in kalbi hoisin sauce

TO FINISH

'Apple de Liria' Cocktail with green chili liqueur, smoked with orange wood and cinnamon

Mascarpone and Black Tea Flan with iced matcha tea pearls

125€

Welcome appetizer: artisan bread and butter
NEW YEAR'S EVE GRAPES, "COTILLÓN" AND A GLASS OF CAVA included
The price of the menu does not include other drinks

Optional wine pairing. (40€)



NEW YEAR'S EVE

DECEMBER 31ST

TO BEGIN

Grilled tomato confit in a chamomile, lemon and black garlic infusion, served with burrata on tarragon pesto and grilled palm heart gel.

FIRST COURSE

Tapioca in textures with cauliflower 'a la romana', capers and chipotle mayonnaise, finished with pear in spiced sweet wine osmosis.

SECOND COURSE

Grilled celeriac glazed with rosemary and garlic butter, based on carrot and kabocha curry.

TO FINISH

'Apple de Liria' cocktail with green chili liqueur, smoked with orange wood and cinnamon

Mascarpone and Black Tea Flan with iced matcha tea pearls

90€

Welcome appetizer: artisan bread and butter
NEW YEAR'S EVE GRAPES, "COTILLÓN" AND A GLASS OF CAVA included
The price of the menu does not include other drinks

Optional wine pairing. (30€)

