



NEW YEAR'S EVE DINNER 2019

APPETIZER

OCTOPUS CEVICHE

STARTER

MARINATED MACKEREL WITH
MANGO TARTARE AND CURRY
AVOCADO

MAIN COURSE

SLOW COOKED LAMB CONFIT

DESSERT

MANDARIN AND CHOCOLATE
TARTLET
ASSORTMENT OF SPANISH NOUGAT
GLASS OF SPARKLING WINE (CAVA)
AND COFFEE

58€

Make your reservation in advance to secure a table. for more
information contact our team in front office or the restaurant
directly by dialing 4010



NEW YEAR'S EVE VEGETARIAN DINNER 2019

APPETIZER

WHITE BEANS HUMMUS WITH RED
PEPPER

STARTER

TOMATO TARTARE

MAIN COURSE

RED PEPPERS STUFFED WITH
TEXTURE SOY AND VEGAN BECHAMEL

DESSERT

SOYA RICE PUDDING
ASSORTMENT OF SPANISH NOUGAT
GLASS OF SPARKLING WINE (CAVA)
AND COFFEE

58€

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KIDS NEW YEAR'S EVE 2019

STARTER

PENNE BOLOGNAISE

MAIN COURSE

PAN FRIED CHICKEN WITH FRIES

DESSERT

CHEESE CAKE WITH STRAWBERRIES
AND ICE CREAM

20€

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