

NEW YEARS EVE SPECIAL MENU

December 31th · 2022 · 20:00h to 00:30h

Broth with truffled meat ball

Bread with smoked butter and caviar

TO SHARE

Maldonado pure acorn-fed Iberian ham

Joselito pure acorn-fed Iberian loin

Home made anchovy

Coca de Cal Mossen with tomato Raff

SEAFOOD BOARD

Boiled shrimp from Santa Pola

king crab boiled in sea water

Oyster N°2 Daniel Surlut special

Red prawn from Denia boiled with sea water and served tempered

MAIN COURSE

Grilled Atlantic Sea Bass

Santa Faz Water

Live lettuce with spring onion

Confit piquillo peppers

Deer Shank

Juice from deer roast

Parsnip puree

WINES

Manero Godello Selección Especial 2020

Pago de Carraovejas 2019

Cava Brut Manero Paloma Minguez

Champagne Manero Brut

DESSERT

Arabian cake

Artisan Nougat

Lucky grapes

ADDITIONAL WINES

20%
SPECIAL
DISCOUNT

IN ALL
THE
REFERENCES
OF OUR
WINE
CELLAR

Adult

295 € / pax

TAX included