

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

DESSERT

Arabian cake

Artisan Nougat

Lucky grapes

DRINKS

Water, Softdrinks

Under 16 years old

195 € / pax

TAX included