



# New Year's Eve Menu

## WELCOME

Iberian wood with tomato bread  
Andalusian squid with lime mayonnaise  
Clams with seafood

## STARTER

Seafood cream with red shrimp tails

## MAIN COURSE

Baked sea bass with aniseed, potato, onion and tomato confit  
or  
Beef tenderloin with scallop foie poêlé, shallots and squash

Cava sorbet with passion fruit

## DESSERT

Chocolate cake with hazelnuts and caramel

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Lucky Grapes and Cotillion Bag

Coffees, teas and infusions

## CELLAR

White wine: Ermita d'Espiells (D.O. Penedès)

Red wine: Arnegui Reserva (D.O. Rioja)

Mineral water

**59€ pp. VAT included**

