



## *New Year's Eve menu 2018-19*

*Shot glass of salmon tartar with guacamole*

### ***Starters***

*Oysters from Arcade*

*Liver Canard Mitcuit with Armagnac*

*Bread with tomato and Extra Iberian Bellota cured ham from Guijuelo*

*Galician octopus style*

*Grilled Variegate Scallop with garlic and parsley*

### ***First Dish***

*Special seafood platter*

*Crayfish, shrimps from Vinaroz and Live lobster from Cantabrian*

### ***Second Dish***

*Monkfish Santurce Style / or fisherman style*

*or*

*Veal Sirloin steak (d.o.Girona) with Truffle and Porto sauce*

*or*

*Special New Year's paella with Giant scarlet prawn*

*or*

*Baked suckling pig*

### ***Dessert***

*New Year's Eve cake*

*and*

*Lemon sorbet*

*Coffee, Spirits and sweet liqueurs*

*cava Brut Nature juve I Camps Reserva de la familia*

*White wine; Verdejo (d.o.Rueda)*

*Red wine; reserva (d.o. Rioja)*

*Cotillion, Good luck grapes, dance with:*

## ***Live Orchestra***

*Price for person: 100€ Tax included*

*Special price bottle of Moët Chandon 50€*