NEW YEAR'S EVE

PALMITO

STARTER

Steamed brioche bun filled with red prawns and tempura shiso,
served with a shellfish consommé

PAIRING: Gramona Brut Imperial
Grapes: Xarel·lo, Macabeo, Parellada, Chardonnay. Corpinnat

FISH

Red Porgy fillet on winter vegetables ratauille
on a Champagne tartare velouté

PAIRING: León Beyer
Grape: Riesling. A.O.C. Alsace

MEAT

Dry-aged beef tenderloin with foie gras royale,
Amontillado wine sauce and sautéed shallots

PAIRING: Marqués de Vargas Reserva
Grapes: Tempranillo, Mazuelo, Graciano. D.O.Ca. Rioja

DESSERT

Citrus in textures,
raspberry sponge and aerated white chocolate rocks

PAIRING: Abrosía
Grape: Moscatel. D.O. Jerez-Xérès-Sherry

PETIT FOURS

Selection by our pastry chef
Coffee and 12 grapes for good luck at midnight

PAIRING: Charles Heidsieck Brut Réserve
Grapes: Chardonnay, Pinot Noir, Meunier. A.O.C. Champagne

LIVE MUSIC AND ENTERTAINMENT

Bookings from 7:00 PM | Vegan option available
€210 per person | Children 4–12 years: €60
Continue the evening at the afterparty in Sarao.

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