



New Years Eve Dinner 2025

Starters

**Iberian Acorn Ham table
Trio Spanish artisan cheeses**

Salmon and mango millefeuille with inverted puff pastry

Scallop sirloin on sautéed mushrooms and bacon with mollitas

Cheek puff pastry on PX reduction

Main Dish (choose one)

Special Waygu delight with homemade potatoes

Turbot on the back with prawns and sautéed vegetables

Dessert

Cheesecake with Jijona nougat sauce

98€

Beers, soft drinks, waters ...

Coffee, infusions ...

Lucky grapes and party favors

Cava Cup

Happy 2026 New Year

