



# NEW YEAR'S EVE MENU

## STARTERS AND SALADS

### LA CATALANA 26€

Marinated prawns and lobster prepared in the classic Catalan style with red onion, tomatoes, a touch of apple cider vinegar, and fresh basil leaves.

### PURPLE - PULP 20 €

Octopus served with Taggiasca olives, sun-dried tomatoes, lemon-infused purple potatoes, and crispy potato chips.

### GAMBON TOM YUM 18€

Grilled prawns served with an aromatic and spicy Tom Yum sauce and garlic-sauteed mushrooms, creating a perfect fusion between the Mediterranean and Thailand.

### UN VIAJE A MEXICO 16€

Grilled tuna with soy and orange, strawberries in aguachile, guacamole, and crunchy corn.

### LA CABRITA 14€

Goat's milk ricotta cream with mixed greens, fresh seasonal fruit, almonds, and croutons.

### PUGLIA - TENERIFE 14€

Creamy burrata, Mediterranean crumble, and fresh tomatoes with pesto—Caprese like you've never tasted before.

### MEDITERRANEA 13€

Fresh mixed salad with artichokes, roasted potatoes, candied cherry tomatoes, and fried eggplant. Finished with roasted tomato cream and sun-dried tomato breading.

### LA MIRINZANA 14€

Smoked eggplant cream with fried eggplant, pesto, Alghero-style aioli, and Pecorino cheese cream.





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## PASTA

### LINGUINE Y CARABINEROS 26 €

Linguine in shellfish sauce, red prawn carpaccio with lime, and burrata stracciatella.

### TOSCANA DIVINO 17€

Mezzi paccheri with Tuscan pulled beef ragu and onion, accompanied by Parmesan cream and Pecorino shavings.

### MAMMA ANNA 18€

Rice, potatoes, mussels, Pecorino cheese, parsley, pepper, and cherry tomatoes, baked in terracotta pots according to the traditional Pugliese recipe.

## PLATOS PRINCIPALES

### ORO IBERICO 24 €

Braised Iberian acorn-fed pork cheeks served with pumpkin cream, potatoes, mushrooms, and green bread- crumble.

### EL PESCADOR 24 €

Grilled monkfish over a smooth white bean and caper cream, accompanied by Calabrian 'Nduja, crispy croutons, and a touch of spicy oil and lemon.

### PURO PUERRO 18 €

Golden potato mille-feuille on a smooth leek cream, accompanied by smoked leek and caramelized onion with mirin and soy sauce.

### RES DE NOCHE VIEJA 26 €

Beef tenderloin with Parmesan cream, truffle, mixed sprouts, hazelnuts, and pesto.



AGUA:CAFÉ

RESTAURANTE





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## TAPAS

IBERIAN HAM CROQUETTES 10€

OCTOPUS CROQUETTES 15€

BEEF CROQUETTES 13€

COD CROQUETTES 10€

BLUE CHEESE AND ONION CROQUETTES 10€

CLASSIC FOCACCIA 8 €

OLIVES BREAD WITH TOMATO 5,40 €

PATATAS ARRUGADAS 6,50 €

PADRÓN PEPPERS 6,50 €

## NIÑOS

Pasta with Tomate/Ragu Bolognese /Pesto 10€

Chicken Milanese with roasted potatoes and salad 15 €

French Fries 5€





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## POSTRES

### HOMENAJE A TENERIFE 6,90 €

Banana cooked with rum, vanilla, cardamom, and cinnamon, served over peanut crumble and tamarind sauce.

### AGUA CAFE 6,90 €

Brioche bread flavored with coffee (Barraquito style), white chocolate namelaka, hazelnut crumble, and fresh raspberries.

### APHRODITE 6,90 €

77% Dark chocolate mousse with passion fruit gelée, coconut, and almonds with Vera paprika.

## QR CODE BEBIDAS

