NEW YEAR'S EVE DINNER December 31st 2016

WELCOME COCKTAIL

Sunflower seed tuile and black olive bread stick
Iberian Acorn-fed Guijuelo ham
Our croquettes
Caviar of red wine
Slices of cod in pil pil with pepper and confit onion
Shrimp skewers in bread and coconut croute with Rioja mojo sauce

DIMER

Galician crayfish accompanied with roasted leeks and clarified broth
Mushroom and chestnut soup with egg yolk
Baked turbot over pil-pil potato and a rehash of garlic and chilli
Lamb with salad, tubers and mustard emulsion

DESSERTS

Warm Cameros cheese toast with apple and honey ice cream

NEW YEAR'S DAY BRUNCH January 1st 2017

Asparagus of la Ribera
Marinated salmon
Prawns with tartar sauce
Acorn-fed Iberian ham
Selection of Spanish cheese
Fried eggs with French fries
Echaurren Fish soup with clams
Fresh seasonal vegetables
Hake in green sauce with clams
Raised beef tenderloin
Chocolate cake