



New Year's Eve Pre-Fixe Dinner

\$99++ per person

cocktail choice:

glass of sangria or sparkling wine

tapas course

choice of:

Dátiles

fried medjool dates stuffed with marcona almonds
+ wrapped in cherry wood bacon

Croquetas de Setas

cremini mushroom fritters
+ cilantro yogurt

Gambas

sautéed shrimp, garlic, fresh herbs, smoked paprika
+ piquillo pepper

Vieras Fritas

fried bay scallops, chermoula
+ espelette

Ensalada de Pera

rioja wine poached pear, baby spinach, blue cheese
+ toasted almonds

Albondigas

lamb and bacon meatballs, sherry tomato sauce
+ toasted almonds

Croquetas de Tocineta

ibérico bacon and pumpkin fritters
+ sage aioli

Queso en Fuego

canarejal, spiced nuts, red sauce
+ seasonal marmalade

Sopa de Calabasa

butternut squash soup, ibérico bacon, polenta bread
+ diced apple

Ensalada de Casa

house field green salad, shaved vegetables, tomato, radish
+ sherry honey vinaigrette

main course

choice of:

½ order of Arroz Negro con Marisco

black rice, lobster, shrimp, clams, mussels, peppers, onions
+ garlic aioli

La Lubina Solita

wild striped bass, lentils, squash
+ clam beurre-blanc

Los Tres Cerditos

pork belly, pork tenderloin, chicharrones, onion, toasted carrot
purée + mustard jus

½ order of Paella de Pollo

chicken, chorizo, serrano ham, peppers, onions, peas,
saffron rice + lemon aioli

Carne Asada

wagyu skirt steak, arugula, manchengo cheese
+ piquillo pepper

Pollo al Ajillo

airline chicken breast with a white bean
+ confit chicken stew

Mar y Tierra

6oz wagyu sirloin over braised red cabbage, u-10 prawns with a creamy chorizo
+ manchengo polenta

dessert course

choice of:

Fogata

chocolate bar, toasted marshmallow, hazelnut ice cream
+ fresh berries

Torta Rellena Blanca

warm white chocolate cake, raspberry sorbet
+ peach cherry compote

Crema Catalana

vanilla Catalonian-style brûlée custard, orange confit,
blackberries + thyme

Bunuelos

pineapple fritters, vanilla gelato, dulce de leche
+ compressed pineapple

