



NEW YEAR'S EVE MENU

APPETIZERS

Foie with hazelnuts cream and dried apricots

Ham with glass bread and tomato concassé

Pigeon tonnato

Ink, prawns, avocado and yuzu snack

FIRST COURSE

Lobster and curry salad

FISH

Sea bream with romesco, codium and tupinambo

MEAT

Royale of capon stuffed with foie, truffles and pine nuts, sweet potato cream and glazed chestnut

DESSERT

Pistachio cake, nougat mousse, honey and chocolate ice cream. Mignardises. Grapes.

• INCLUDES ACCESS TO THE NEW YEAR'S EVE PARTY AT AZZA •



120€

- Drinks included -



Red

Marques de Riscal
Arienzo Crianza (Rioja)

Valduero Crianza
(Ribera del Duero)

El Chaval
(Utiel - Requena)

Las 2 Ces
(Utiel - Requena)

White

Marques de Riscal Verdejo
(Rueda)

Las 2 Ces
(Utiel - Requena)

El Grillo con Botas Albariño
(Rias Baixas)

Cava Roxanne
Chozas Carrascal (Utiel-Requena)

Champagne
Veuve Clicquot

