NEW YEAR'S DAY

01/01

Aperitif

Grilled Cap de Creus octopus with aubergine

Mini Angus hamburger with port wine reduction

First course

Cold prawn cannelloni with seasonal vegetables and romesco sauce

Main course

Wild sea bass from Roses with sea urchin sauce and black sausage

Kid with grenache sauce and potato gratin with Iberian salt porkand dried

Desserts

Matcha tea coulant with coffee cream

Petit fours

Gregal Espiells, D.O. Penedès - Juvé&Camps
Viña Pomal D.O. Rioja - Bodegas Bilbaínas
Ars Collecta Blanc de Blancs - Codorniu

TERRAZA
HOTEL & SPA
★ ★ ★ ★