



Magic
CHRISTMAS

Robin Hood

NEW YEAR'S EVE MENU

TABLE CENTER

BOILED PRAWNS WITH TWO SAUCES
IBERIAN HAM AND CURED CHEESE WITH TOMATO AND GLASS BREAD

STARTERS

BOLETUS AND TRUFFLE CROCANTI
CARAMELIZED PINEAPPLE WITH FOIE
MEDITERRANEAN CEVICHE WITH OCTOPUS AND SHRIMP
DUCK FRITTER WITH ARTICHOKE AND TENDER GARLIC
MANCHEGO CHEESE MOUSSE WITH QUINCE AND TAPENADE

FIRST DISH

BLUE CHEESE PARMENTIER CREAM WITH GREEN ASPARAGUS

MOJITO SORBET WITH BLACK RUM

MAIN DISH

VEAL Tournedó with MUSHROOM AND FOIE CREAM
(MAY BE SUBSTITUTED BY COD CONFIT AND GARLIC WITH JUICE AND CAULIFLOWER PARMESAN PUREE)

DESSERT

OPERA INGOT THREE CHOCOLATES

WINERY

WHITE WINE: MARINA ALTA DO ALICANTE
ROSE WINE: MALVAROSA DO VALENCIA
RED WINE: EDERRA DO RIOJA
CAVA: FREIXENET VINTAGE