



MENU DE NOCHEVIEJA

NEW YEAR'S EVE MENU FOR GROUPS OF 4+

INCLUDED IN TICKET PRICES

ENJOY!

TO START

COPA DE CAVA DE BIENVENIDA
Welcoming glass of Spanish Cava

SPECIAL 'GILDA'
Cantabrian sea Anchovies, pickles and olives on a skewer

COLD TAPAS

PAN DE CRISTAL CON TOMATE Y AOVE
Crystal Bread with tomato and EVOO (VG)

SURTIDO DE IBERICOS DE BELLOTA MALDONADO
Acorn fed Iberian cured meats (charcuterie): Salchichon, Chorizo y Lomo (GF)

HOT TAPAS

SALMON MARINADO, QUESO DE CABRA OLAVIDIA, GEL DE REMOLACHA
Marinated salmon, Olavidia goat cheese, beetroot gel (GF)

CECINA DE WAGYU NACIONAL, BONIATO ASADO, ARROZ CRUJIENTE
Air cured Spanish Wagyu, sweet potato, crispy rice (GF)

BERENJENA, MIEL DE CANA
Aubergine, cane honey (VG)

CROQUETAS DE CANGREJO Y CIGALAS
Crab and langoustine croquettes, bisque alioli

PIMIENTOS DE PIQUILLO, RABO DE VACA, MORCILLA DE LEON
Piquillo peppers, oxtail, black pudding from Leon

RODABALLO, MOLUSCOS, PURE DE RAIZ DE APIO, SALSA DE CAVA
Turbot, clams, celeriac puree, cava sauce (GF)

PALETILLA DE CORDERO, PURSE DE CHIRIVIA, VERDURAS DE INVIERNO ASADAS AL CARBON
British Lamb shoulder, parsnip puree, chargrilled winter vegetables

DESSERT

NARANJA, MIEL, VANILLA Y AVELLANAS
Spanish orange in different textures/ways, meringue, raw honey, hazelnut and biscuit crumble (N)

TARTA DE QUESO Y CHOCOLATE, SORBETE DE FRAMBUESA
Chocolate cheesecake, raspberry sorbet

BUEN PROVECHO!

*EVOO Extra Virgin Olive Oil | (V) Vegetarian | (VG) Vegan | (GF) Gluten free | (GFA) Gluten free available | (N) Contains nuts |(VA) Vegetarian Available | (VGA) Vegan Available. Please be aware that we cannot guarantee our dishes are free from allergens. Notify a member of staff of any allergies you may have. A discretionary 12.5% service charge will be added to your bill. VAT at standard rate.