

Stars Night

NEW YEAR'S EVE MENU

MUSHROOMS AND WATERCRESS

Seasonal mushroom custard, watercress and miso emulsion.

BLUE LOBSTER

Kombujime lobster, corn velvet, herbaceous notes, lettuce and jalapeño jus.

LA SANTA PRAWN

Marinated La Santa prawn, smoked root Beurre Blanc, coastal seaweed essence, and citrus contrasts.

RED MULLET FISH

Seared rock red mullet fish, its collagen emulsified with yuzu kosho, textured carrots and spices

BLUEFIN TUNA BELLY

Bluefin tuna belly Wellington, celery root cream, wild herb jus, and marine bourguignon with marrow.

SUCKLING PIG

Confit and oven-roasted, served with buttery sweet potato gnocchi, tomato puree, wild herbs, and Sichuan pepper roast jus.

INDIAN PRICKLY PEAR

Prickly pear sorbet, liquid pearls, fluffy yogurt, and licorice cream.

LAGAVULIN WHISKY CAKE

Creamy cheese parfait, burnt egg yolk, smoky barrel hints, and almond bienmesabe from Tejada.

WINES

*Torello Brut Cava
Althay Viticultores White Wine D.O. Lanzarote
Viña Magna Crianza Red Wine D.O. Ribera del Duero
Telmot Brut Champagne*

220€

Per Person

Stars Night

NEW YEAR'S EVE MENU

VEGETARIAN

MUSHROOMS, WATERCRESS, AND TRUFFLE

Seasonal mushroom custard, melanosporum truffle, watercress and miso emulsion.

TOMATO AND SCALLOP

Semi-dried tomato, Kombujime radish, with velvety corn cream, herb notes, lettuce and jalapeño jus.

ASPARAGUS

Flame-grilled asparagus tips, smoked root Beurre Blanc, coastal seaweed essence, and citrus contrasts.

ONIONS AND BOLETUS

Grilled boletus and onions, accompanied by an infusion of tender walnuts and soubise emulsion.

BEETROOT

Beetroot Wellington, celery root cream, wild herb jus, and plant-based marine bourguignon with vegetable marrow.

CARROTS AND PARSNIP

Oven-roasted carrots and parsnip, served with buttery sweet potato gnocchi, tomato puree, wild herbs, and Sichuan pepper vegetable jus.

INDIAN PRICKLY PEAR

Prickly pear sorbet, liquid pearls, fluffy yogurt, and licorice cream.

LAGAVULIN WHISKY CAKE

Creamy cheese parfait, burnt egg yolk, smoky barrel hints, and almond bienmesabe from Tejada.

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