

# New Year's Eve

## SHARED APPETIZERS

Grilled Octopus with Sweet Paprika Mashed Potatoes  
Cod Fritters with Black Garlic Aioli  
Smoked Sardine Toast

## SHARED STARTERS

2024 Edition Salmon Tartare  
Grilled Artichokes with Iberian Ham

## PRINCIPALES, A ELEGIR UNO

Oven-Baked Cod Loin with Mild Garlic Mouseline  
Iberian Pork Tenderloin in Pepper Sauce with Carrot Purée and Baby Potatoes

## DESSERTS

Assortment of Homemade Desserts  
Christmas Sweets

## WINE SELECTION

- White Wine: En la Parra (D.O. Utiel-Requena, Organic White Wine made from Chardonnay and Muscat grapes).
- Red Wine: Capellana - Organic Red Wine made from Tempranillo grapes.
- Wine, draft beer, and soft drinks included during dinner
- Coffee, party favors, glass of cava, and New Year's Eve grapes

**98€**

(10% VAT NOT INCLUDED)

## TERMS AND CONDITIONS

Menus include bread, drinks, coffee, party favors, a glass of cava, and New Year's Eve grapes.

Included drinks: draft beer, soft drinks, water, and wine:

White Wine: En la Parra (D.O. Utiel-Requena, organic white wine made from Chardonnay and Muscat grapes).

Red Wine: Capellana - organic red wine made from Tempranillo grapes.

Included drinks will be served once all guests are seated and will conclude with dessert; any drinks consumed before or after will be charged separately.

Full payment for the menus must be made by December 20 to confirm the reservation.

Each guest's main course selection must be confirmed by December 28.

No split payments are accepted.

A €100 deposit is required at the time of reservation.

## WINE OPTIONS

**Valencian Premium Wine Selection (+€6 per person):**

**White Wine:** Nodus Chardonnay D.O. Utiel-Requena - Organic Chardonnay aged in barrels, served in Magnum bottles.

**Red Wine:** Nodus Merlot Delirium D.O. Utiel-Requena - Organic Merlot served in Magnum bottles.

**Premium Wine Selection 2 (+€6 per person):**

**White Wine:** La Camioneta - D.O. Rueda

**Red Wine:** Vega Real Roble - D.O. Ribera del Duero