

## New year's Eve 59€

Welcome broth cup

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## STARTERS TO SHARE

Passion oyster with glass of Cava

Mussels with love

Salty red shrimp

Traditional *coca* bread with tomato and Iberian ham

Tuna sashimi with an oriental touch

## MAIN COURSE TO CHOOSE

Wild corvina with traditional seafood *suquet* sauce

Beef sirloin with mushrooms

Carmeta's recipe monkfish with Arnau's tomato

## **POSTRES**

Assortment of homemade desserts

Nougats and traditional *neules* wafers

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CONFETTI SERPENTINE STREAMERS, PARTY ACCESSORY AND FREE ENTRANCE TO THE NEW YEAR'S EVE CHILL OUT AREA, ONE DRINK INCLUDED