



NEW YEAR'S EVE MENU 2024

APPETIZER

Variegated scallop with hazelnut meunière and ham D.O. Guijuelo

STARTERS

Brioche bread with Galician blonde chop steak, fresh wasabi and caviar

Pheasant cannelloni with murgula sauce and black truffle

Blue fin tuna tartar bonbon with avocado and wakame cream on a shot of
Ginjo sake

MAIN COURSES

Nebraska sirloin with grilled lettuce heart and Paris coffee butter

San Pedro fish fillet, miso beurre blanc sauce, seasonal vegetables confit
in green basil oil and garlic cloves

DESSERTS

Piña colada sorbet with Zacapa rum pipette

“Torrija” brioche bread with baileys, “dulce de leche” ice cream and pistachio
Cotillón

Spanish traditional Christmas sweets

CELLAR

Louis Latour Ardèche Chardonnay

Pago de Capellanes D.O. Ribera del Duero

Champagne Mum Cordon Rouge

Precio: 220€ (Vat incl.)

We recommend arriving between 8pm and 9pm.

Dinner will take place in the main dining room with live music, at 11.45pm we
will offer the lucky grapes and a champagne glass in our Bala Bar cocktail room,
there will be Dj until 2.30am.

To confirm the reservation we request full payment in advanced.

Email: reservasgranados@grupalba.com