



## NOCHE VIEJA 2019

SERVED FAMILY STYLE - ESTILO FAMILIAR PARA COMPARTIR

### **SURTIDO DE IBÉRICOS**

IBÉRICO DE BELLOTA COVAP, CHORIZO & LOMO IBÉRICO DE BELLOTA, MANCHEGO 6 MESES

PLATTER OF IBÉRICOS

### **SOBRE DE SALMÓN FRESCO SALVAJE CANADIENSE**

RELLENO DE ESPÁRRAGO BLANCO DE TUDELA CON ESPINACAS AL HORNO Y BECHAMEL DE PIÑONES Y KALAMATAS, SOBRE CAMA DE BERROS.

FRESH WILD KING CANADIAN SALMON ENVELOPE WITH WHITE TUDELA ASPARAGUS BAKED WITH SPINACH, WITH PINE NUTS AND KALAMATAS BECHAMEL OVER BED OF FRESH BABY KALE.

### **CARRÉ DE CHULETITAS DE CORDERO LECHAL**

CON MERMELADA DE HIGOS Y NARANJA NATURAL.

BABY MILK FED LAMB CHOPS CARRÉ WITH FIGS MARMALADE AND GLAZED NATURAL ORANGE.

### **PLATO PRINCIPAL**

ELIJA UNA OPCIÓN DE LA SELECCIÓN MAS ABAJO - CHOOSE ONE OPTION FROM BELOW

#### **CHULETITAS DE CORDERO LECHAL**

5 LAMB CHOPS MILK FED, PANADERA POTATOES

#### **SOLOMILLO DE RES A LA PIEDRA**

100% NATURAL BLACK ANGUS TENDERLOIN COOKED ON THE ROCK, AGED OVER 29 DAYS, PANADERA POTATOES

#### **PAELLA DE MARISCOS**

SEAFOOD PAELLA - CALASPARRAS RICE (SPAIN), SAFFRON, CALAMARI, SHRIMP, LANGOUSTINE, CLAMS, MUSSELS

#### **COCHINILLO A LA LEÑA ESTILO SEGOVIANO**

OUR UNIQUE SUCKLING PIG IN WOOD FIRED OVEN PANADERA POTATOES, ONIONS, GREEN PEPPERS, TOMATO

#### **PESCADO ASTURIANO FRESCO AL HORNO**

FRESH FISH (WHITE TROUT OR SEABASS), NORTHERN SPAIN PANADERA, ONIONS, OLIVE OIL, GARLIC, PARSLEY

#### **JARRETE DE CORDERO CON TOMATE AL VINO, CEBOLLA Y PANADERA**

SHANK OF LAMB NEW ZEALAND, BAKED TOMATO, WINE SAUCE PANADERA POTATOES, ONIONS

### **DULCE DULCE**

**NATILLAS CASERAS CON BIZCOCHOS DE SOLETILLA Y BARQUILLO, CON FRAC DE CHOCOLATE Y HELADO DE**

**TURRÓN DE JIJONA**

HOMEMADE NATILLAS WITH SOLETILLA FINGER, GAUFRETTE, CHOCOLATE FRAC FILLED WITH NOUGAT ICE-CREAM

**THANK YOU ALL FOR YOUR PATRONAGE. HAPPY HOLIDAYS!**

\* Eating raw or undercooked food can increase the risk for illness and birth defects