

# Taller de Tapas

## NYE Folklore Menu

Homemade Bread - Spreads

Marinated Anchovies

Mussels

Local prawns cooked in Salt

Local Lamb Gyozas - Beetroot - Pickle Enokis

Artichokes - Yolk Artichoke Foam

Bouillabaisse Soup

Turbot - Caramelized Onion Pure - Mushrooms

Tenderloin - Foie - truffle

Vanilla Ice cream - Hazelnuts - Chocolate

**Menu 95,-€**

**Wine Menu 75,-€**

# NYE Curated Menu

Oysters

Homemade Bread - Spreads

Marinated Anchovies

Scallops

Local prawns cooked in Salt

Lobster Salad

Foie - Corn - Onion

Artichokes - Yolk Artichoke Foam

Bouillabaisse Soup

Turbot - Caramelized Onion Pure - Mushrooms

Tenderloin - Foie - truffle

Sweet potato Sorbet - Chestnut cream - Mango tartar

Vanilla Ice cream - Hazelnuts - Chocolate

**Menu 145,-€**

**Pairing 95,-€**

