

NEW YEAR'S EVE

PETISCOS & TAPAS

IBERICO HAM 100% Bellota

SEABASS CEVICHE

Green chilli, tomatillo sauce, mango, lime

BEEF FILLET CARPACCIO

Black truffle sauce, Sao Jorge cream, egg yolk

LOBSTER TAIL

Pica pau fish velouté, bay leaf emulsion, brown butter foam

ROASTED AUBERGINE (VG)

Romesco, miso glaze

MAINS

COGUMELOS RICE (V/VG)

Wild mushrooms, Azores Island cheese, black truffle

WILD ATLANTIC SEABASS

Saffron sauce, mussels

TXUI FTON

Salamancan black Angus sirloin, aged 30 days

SIDES

PATATAS BRAVAS (V)

Alioli, salsa brava

GREEN SALAD (VG)

Apple, Muscatel dressing

DESSERT

TORRIJA

Caramelised brioche, almonds, rapsberries, Madeira ice cream

CHOCOLATE ORANGE MOUSSE

Olive oil

WHITE PORT & LIME SORBET