



NEW YEAR'S EVE MENU



EXCLUSIVE MENU

Chef Younieh

APPETIZER

Dim-sum of crispy scallop with mala sauce
Foie tartlet with caramelized pears and wasabi emulsion
Iberian ham brioche with confit artichokes and homemade romesco sauce

STARTERS

(Choice of)

Gnocchi with mushrooms, parmesan and truffle with potato foam
Or
Traditional meat cannelloni

CITRUS BREAK

Grape sorbet with Cava
A fresh palate cleanser

MAIN COURSE

(Choice of)

Beef sirloin with gratin potato mille-feuille, red wine reduction, beetroot and asparagus
Or
Cod "a la Catalana" with spinach

DESSERT

Duo:

Baked cheesecake cube with pistachio cream
And
Italian meringue with Mediterranean lemon custard

WINE CELLAR

Red wine: Camino de Castilla Ribera-Roble (D.O. Ribera de Duero)
White wine: Camino de Castilla Verdejo-Viura (D.O. Rueda)
Toast: Cava Mont Paral Brut Vintage

Includes: Party favors, Lucky Grapes

Booking: Tel. 677 58 27 74
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