

EL TAPEO DE CERVANTES

New Year's Menu



TAPAS TASTING MENU

Red tuna tataki with ajoblanco and caramelized kumquat

Serrano Jamón roll with Manchego cheese, and arugula

Creamy soup with wild mushrooms and pumpkin

Roasted octopus with bean purée and crispy cassava

Fried ravioli stuffed with oxtail, its own sauce, and snow peas

Iberian pork tenderloin with celeriac purée and berries

Selection of cheeses

DESSERT

Chocolate brownie with ice cream and dulce de leche

DRINKS

Cava for the toast

Carefully selected red, white, and rosé wines*

Coffee and tea

**1/2 bottle of wine per person. Any surplus wine must be paid for at the end of the evening*

Adults 1500,- / Youngs aged 12 to 17 y.o. 1000,- /

Children under 12 y.o 700,-

Any dishes can be changed upon request