

NEW YEAR'S EVE MENU 2023



APERITIF

Steak tartar cone with Morella beef pil pil graten



STARTERS

Seafood consommé from l'ametlla de mar with puntalette and vinaroz prawns



Smoked trout salad from the Ebro delta with organic apples and fennel and tender sprouts



Foie and smoked eel toast with Torre de Arcas truffle



Turbot in black butter with candied artichokes from more of the bushes



Lacquered Aragon lamb shank in its juice with mushroom ragout and Torre de Arcas truffle



DESSERT

Raspberry and grenache hairy sorbet



Textured chocolate with pistachio ice cream and red fruit soup



DRINKS AND EVENING

Coffee and/or infusions

Glass of Cava and Grapes

Bottled Mineral Water Service on property + Bread

Dinner accompanied by Lo Foc 2022 Wine (White and Red), from Mas de Llucia Wine Estate

Evening with music and drinks (not included in the price) until 3:00 AM

NEW YEAR'S EVE 2023



CHILDREN'S MENU

APERITIF

Iberian tasting



STARTERS

Free-range chicken cannelloni and bechamel gratin with Freixneda cheese



Sautéed sirloin tacos with potato chips garnish

DESSERT

Chocolate coulant with raspberry ice cream



DRINKS AND EVENING

Soft drink included

Lucky grapes

Bottled Mineral Water Service on property + Bread

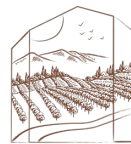
ALLERGENS

Lupine		Dairy	
Celery		Mollusks	
Sulfites		Mustard	
Crustaceans		Fish	
Nuts		Sesame	
Gluten		Soy	
Eggs		Sulfites	



TORRE DEL MARQUÉS

A Secret Destination



Atalaya
del Tastavins