



New Year's Eve Menu 2018

Starters

Mini-coca of tuna belly

Truffled oxtail croquettes

Foie gras mi cuit with black trumpet mushrooms, cacao, orange and spicy bread

Shrimp and saffron pasties

Seafood from the Delta glazed with grilled-vegetable juice

Quail thigh confit, with mango and passion fruit chutney

Mini herb tart with smoked salmon, green beans and fresh cheese

Brochette of artichoke, thyme, smoked goose and goats' cheese

Crab, lobster and spider crab salad

With mayonnaise, green apple and celery

Galet de Nadal (shell pasta)

Stuffed with meat and escudella broth

Wild sea bass

With codium sauce, pepper and baby veg

Crunchy suckling pig

With grilled salsify, mushroom sauce, edamame and tangy gel

Demi-Semi spheres

Raspberry mousse, calamondin and caramel-coated nuts

Christmas tree

Chocolate (70%) and orange ganache with black raspberry cream filling

Water, bread, coffee and petit fours

Wine cellar

Indià Blanc 2016 (DO Terra Alta)

Indià Negre (DO Terra Alta)

Cava Agustí Torelló

New Year's Eve Party with DJ at the Xerta Lounge Bar