

CARMINA

NEW YEAR'S EVE MENU

STARTERS

(to share)

Pani Pouri Filled with 36-Month Aged
Parmigiano Reggiano Mousse

Red Prawn Carpaccio, Citrus Mayonnaise
and Mustard Leaves

Bluefin Tuna Tataki with Grilled
Leek Cream and Nuts

FIRST

Truffle Tortelloni with Brown Butter
and Black Truffle

MAIN

Grilled Beef Tenderloin with Potato Parmentier,
Oloroso Sauce and Black Trumpet Mushrooms

DESSERTS

(to share)

Warm Pandoro with Mascarpone Cream
and Chocolate

Cellar: El Aeronauta. DO Valdeorras,
Pagos de Anguix Costalara. DO Ribera del Duero,
Juve & Camps Reserva de la Familia. DO Cava
(Welcome Drink and Toast)*

*Upgrade Champagne Billecart-Salmon Brut Réserve (Supplement +15)

Includes Grapes and Cotillon