

New Year's Eve Menu 2017

Starters

- Homemade jowl of Iberian pork croquettes with morchella (morel) mushrooms and black garlic emulsion
- Crispy sesame biscuit, cheese mousse, marinated salmon and fines herbes; avocado ice cream and salmon roe: all topped with a tomato dusting
- Bloody Mary MiniCup; smoked sardine mousse, poppy seed, wasabi caviar and tender cilantro sprouts
- Foie gras tiramisu; spice bread, demiglace, mascarpone with foie gras and shavings of roasted hazelnuts and pure cocoa
- Fresh prawn Gyoza with dried Iberian bacon; green shiso and spiced hondashi
- Carrot and courgette cupcake with hummus frosting; cumin crunch, lemon gelée, paprika and fresh flowers
- Ratatouille quiche, rosemary and polenta crumble with green garlic

Norwegian Lobster and Saffron Causa (traditional Peruvian dish from Lima)

Dressed in a citrus and herb dressing, quail's egg, confit olives and purple carrot

Bull's Tail Ravioli with Santa Pau Beans

Artichoke and spinach, smooth poultry consommé and cava

Jowl of Mediterranean Bluefin Tuna

With honey roast squash, langoustines from Sant Carles de la Ràpita, fennel and seed crunch

Catalan filled Shoulder of Fallow Deer

Perigord sauce and green pepper velouté, potato rösti, dark bread soil and micro vegetable garden

Pre-midnight grapes

Bunch of faux grapes in different flavours and textures

Cheese, honey and rosemary woodland

Water, bread, coffee and petit fours

Cellar

Modernista Blanc (DO Terra Alta)
Indià Negre (DO Terra Alta)
Parxet Brut Reserva

Party bag and fun with DJ in our Xerta Lounge Bar

180€ (VAT included)

