



AROMA

*Por Mario Sandoval*



## NEW YEARS EVE MENU 2018

*By Mario Sandoval (2 Michelin stars)*

Lobster tartar with chili oil, shalots and lobster sauce

Pickled porridge salad with sautéed vegetables

Crustacean ravioli and vegetables with champagne and saffron sauce

Wild sea bass with avocado vinaigrette, tomato and chili with julienne snow peas

Beef sirloin tournedo with foie, raspberry and red wine reduction

Exotic mango and passion fruit

Coffe and Christmas sweets

Post-dinner dink and New Year's Eve celebration

### Cellar

Champagne - Taittinger Brut Réserve

White wine - Comenge Verdejo 2017 D.O. Rueda

Red wine - Beronia Reserva 2013 D.O. Rioja

Semi-sweet wine - Solera 1847 Cream D.O. Jerez

**280€ VAT included**

