

# HAPPY NEW YEAR!

## SAN SEBASTIÁN

75 Per Person  
Wine Pairing • 50 Per Person  
Plus Tax & Gratuity

### FIRST

#### MANCHEGO PASAMONTES

Truffle Lavender Honey

#### JAMÓN IBÉRICO DE BELLOTA

Cured Iberian Pork

#### ENSALADA VERDE

Green Salad, Asparagus, Favas, Avocado, Green Beans

### SECOND

#### COCA DE ALCACHOFAS Y SETAS

Artichoke & Wild Mushroom Flatbread,  
Black Truffles, Manchego

#### ALBÓNDIGAS

Lamb Meatballs, Shaved Manchego

#### CALAMARI A LA PLANCHA

Garlic, Parsley, Lemon

### THIRD

#### HANGER STEAK

Garlic, Parsley, Rioja Butter

#### ALMEJAS CON CHORIZO

Clams, Chorizo

#### COLIFLOR

Roasted Cauliflower, Pickled Mustard Seeds

### DESSERT

#### TOCINILLO DE CIELO

Egg Cream, Vanilla,  
Orange Meringue, Pistachio

## BARCELONA

90 Per Person  
Wine Pairing • 50 Per Person  
Plus Tax & Gratuity

### FIRST

#### OSTRAS CON PIMIENTOS DE PADRÓN

Fresh Oysters, Charred Padrón Escabeche

#### ENSALADA DE JAMÓN

Serrano Ham & Fig Salad, Cabrales, Spiced Almonds

#### IBÉRICO MIXTO

Mix of Cured Iberian Meats

#### TORTILLA ESPAÑOLA

Spanish Tortilla, Saffron Aioli

### SECOND

#### COCA DE COSTILLAS DE TERNERA

Beef Short Rib Flatbread, Horseradish, Parmesan, Bacon

#### VIEIRAS A LA PLANCHA

Scallops, Garlic, Parsley, Lemon

#### PIQUILLOS RELLENOS

Crab-Stuffed Peppers, Paprika Aioli, Almonds

### THIRD

#### LAMB CHOPS A LA PLANCHA

Garlic, Parsley, Lemon

#### HALIBUT CON ALMEJAS

Poached Halibut, Jamón Ibérico, Clam Emulsion, Mojama

#### SETAS CON HUEVO

Wild Mushrooms, Parsley, Truffles, Lemon, Poached Egg

### DESSERT

#### MILHOJAS

Puff Pastry, Hazelnut Praline,  
Bergamot, Banana