

## Appetizers

**Red Prawn Nem**  
with Passion Fruit Cream

**Suquet of its Heads**  
with Creamy Texture and Fino Wine Spherifications

**Crispy Red Prawn Omelette**

## Starters

**Nitro Tomato**  
with Sturgeon Cream and San Gregorio Caviar

**Glazed Baby Squid stuffed with Escalivada**  
in its own Ink

**Canelón of Aged and Cured Picanha**  
stuffed with Stewed Bluefin Tuna Cheek  
and Freshly Grated Truffle

## Fish

**Spanish Lobster on Socarrat**  
with Saffron Alioli and Snow Peas

## Meat

**Capon Sequence**

## Dessert

**Caramelized Pineapple with Aged Rum**  
and a Hint of Vanilla with "Dulcey" Chocolate Cream  
served with a shot of Valverán Ice Cider  
and the traditional Lucky Grapes

# Menú NOCHEVIEJA 2025



## Cellar

**White Wine Do Ferreira**  
D.O Rias Baixas

**Red Wine Pago de Carraovejas**  
D.O Ribera del Duero

**Sparkling Wine Gramona III Lustros**  
D.O Corpinat

**Beer, Water and Soft Drinks**

*Unlimited consumption of Draft Beer, Water  
Soft Drinks and Wine (from guests' arrival  
until dessert service).  
Coffee and herbal teas.*

CARMEN MIRADOR DE

