

. CARMEN .

El Agua

· SINCE 1990 ·

## Appetizers

### King Crab Maki

with Creamy Salmon Roe and Coconut Gel

### Mini Corn Taco

filled with Rabbit Tartare and its own Jus

### Pickled Mussel

in Panipuri with Limeña "Causa" Foam

## Starters

### Cantaloupe Melon Soup

with Red Tuna "Descargamento" from Almadraba and Cherry

### Iberian Pork Belly

with glazed with Achiote and Kaffir Lime  
ans Smoked Pork Crackling Cubes

## Fish

### Hake Loin (from Pintxo fishing)

with Herb Pesto Velouté and its Kokotxa

## Meat

### Duck Lingot seasoned

with Sweet & Spicy Chutney  
and Forest Fruits in Different Textures

## Dessert

### Red Berry Cheesecake

with a Yogurt-Basil-Wasabi Sphere and Rose Daiquiri  
served with a shot of Moscato Il Fchetto  
and the traditional Lucky Grapes

# Menü

## NOCHEVIEJA

## 2025

145€  
person  
(VAT INCLUDED)

## Cellar

### White Wine Las Levantadas

D.O Rioja

### Red Wine Corimbo

D.O Ribera del Duero

### Sparkling Wine La Cuveé

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.*