



MENU NEW YEAR'S EVE

ELBA MADRID ALCALÁ ****

GALA DINNER



WELCOME COCKTAIL

Foie macaroon
Steak tartare with capers
Cod brandade cone
Crunchy avocado and salmon taco
Mussel salad in pickled sauce

STARTERS

Confit artichoke with hollandaise foam and cured beef powder.
Spider crab cannelloni with sea urchin béchamel and tobiko roe.

MAIN COURSES

Turbot on squid risotto with crispy salicornia.
Tangerine sorbet.
Slow-cooked lamb loin with truffled celeriac purée and herb-confited wild mushrooms.

DESSERTS

Three textured chocolate.
Christmas sweets.

BEVERAGE

Marqués de Riscal White wine – Verdejo - D.O Rueda.
Ramón Bilbao Reserva Red wine - D.O Rioja.
Mineral water, beer, soft drinks.
Cava Brut Barroco – D.O. Cava.
Coffee and tea.

12 lucky grapes.
Party favour bag.
Open bar.
Hot chocolate with churros.