

NEW YEAR'S EVE

CANAPÉ

Vacio crostini, chimichurri Argentino and Manchego cheese

APERITIVO

Please choose one

Sopa de Platano (v)

Green plantain soup, chicharron salpicón and cilantro oil

Frituras de Bacalao

Cod fritters, avocado salsa, shaved red onions and fresh herbs salad.

Cachucha allioli

Mar y Tierra

Seared sea scallops and crispy pork belly. Root vegetable hash and garlic cream foam

ENSALADA (v)

Tri-color quinoa, avocado, hearts of palm, organic grape tomatoes, breakfast radishes and chickpeas. Cumin-orange vinaigrette

PLATOS FUERTES

Please choose one

Paella Negra

Squid ink, Bomba rice, Spanish chorizo, squid tentacles and head-on prawns. Lemon-garlic mahonesa and Dominican chiles relish

Costillas de Cordero

Pistachio-crusted lamb chops, sweet plantain fufu and salsa criolla

Chuleton de Puerco

Spiced rum glazed double rib pork chop and pineapple fried rice. Nuoc cham sauce and micro radish salad

Paella Vegetariana (v)

Baby spinach, "Soyrizo", wild mushrooms, garbanzo beans, and saffron long grain rice. Asparagus and grilled artichoke hearts salad

POSTRE

Majarete de Coquito

Fresh sweet corn, coconut milk and Havana Club Rum custard.
Rum-soaked lady fingers and coconut chips

V = Vegetarian