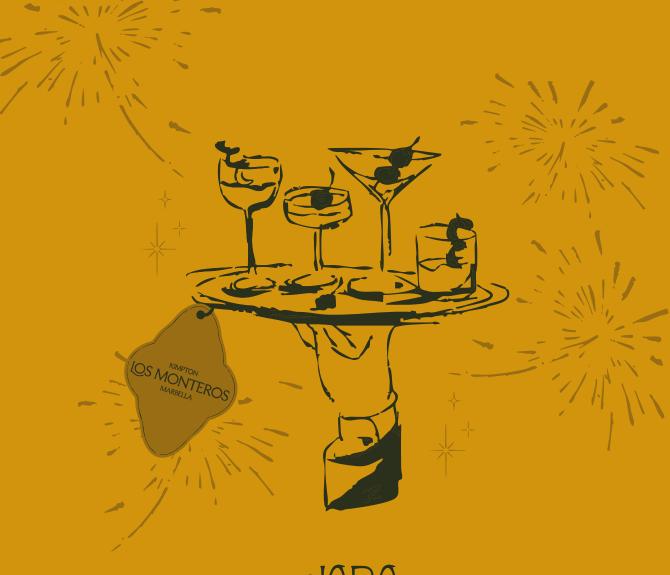
Mew Eve



JARA RESTAURANTE

PROGRAM

7:00 PM – Welcome cocktail at the Patio
9:00 PM – Gala dinner with live performance by

The Late Night Show

12:00 AM – 3:00 AM – Countdown, open bar, and live D





New Year's Eve Menú



Welcome Cocktail

Toasted cauliflower cream with 000 caviar

Natural oyster with yuzu gel

National lobster croquette fried in extra virgin olive oil

Seasonal sea urchin cream with green apple and tapioca



Foie gras terrine with Armagnac, roasted Reinette apple with butter and



Sea bass fillet in green sauce with Aguinaga baby eels "a la bilbaína" style.



Beef tenderloin with truffled root vegetable mille-feuille and porcini mushrooms.



| Guanaja chocolate cylinder with passion fruit ice cream and vanilla sauce |





Price per person: 395 VAT included











Iberian ham Langoustines in Orly batter **Ham croquette**



Mini wild pineapple with Sanlúcar prawns and mango cocktail sauce



Tenderloin of veal with straw potatoes



| Chocolate fondant with vanilla ice cream |





Price per person: 225 VAT included







Wine Cellar

Champagne | Laurent Perrier Brut y Rosé AOC Champagne

Vino Blanco | Albert Bichot, Bourgogne

Vino Rosado | Madame Cuvée, Côtes de Provence

Vino Tinto | Marqués de Murrieta, DO Ca Rioja

OPEN BAR PREMIUM



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