

El Mesón

New Year's Eve Dinner 2018

Assorted canapes with Cava Brut Nature JMFG

Scramled egg with iberian ham	19
Sepia noodles with cockles tartar sauce	19
Foie gras with caramelized apple and PX porto dressing	22
Cold avocado ravioli of lobster with mango vinager dressing	23
Lobster salad with orange and tomato chutney	28

Braised turbot with cava and caviar sauce	26
Giraldo cod with tomato and basil ragoute with <i>Kalamata</i> olive chipolata	26
Braised duck " <i>confit</i> " with raisins and pine nuts	26
Beef tenderloin with foie gras and porto wine sauce	28
Suckling pig " <i>Segovia style</i> "	28
Roast baby lamb shoulder " <i>Burgos style</i> "	28

Apple crumble with exotic spices ice-cream	10
Two chocolates cake	10
Cold berries soup with whipped milk	8
Pinapple carpaccio with coconut ice cream	8

El Mesón team wish you a happy new year 2019!