YUCASMARE

# Hew year of we.

INCLUDES DRINKS, GRAPES AND PARTY FAVOURS

SPECIAL NEW YEAR'S EVE MENU

FROM MIDNIGHT TO 4:00 A.M. WE WILL BE WAITING FOR YOU AT MAR DE COPAS ON

FLOOR -2 TO CONTINUE THE PARTY. OPEN BAR FOR €50.

reservas@stratomille | yucasmare.com | 690 84 14 00



Welcome Drink

Duo of Portuguese calibre 2 oysters, lightly dressed with lime and togarashi

# **GOURMET TASTING**

Tuna tartare with silky avocado cream

Spoon of gorgonzola mousse with toasted walnuts

Brioche montadito with foie micuit, mango gelée and Pedro Ximénez wine reduction

Shot of ajoblanco infused with almonds and melon

Spoon of pea purée, panko-coated prawn and tobiko

Mini cannelloni of Iberian pork shoulder with peanut, hoisin sauce and microgreens

# FIRST COURSE

Velvety leek cream with glazed pears and creamy goat's cheese

## MAIN COURSE

Choose between:

Salmon accompanied by cherry tomato confit and baby onions in a delicate soy-teriyaki glaze

or

Low-temperature Angus short rib with wild mushroom sauce and sweet potato purée

# **DESSERT**

Warm chocolate coulant with syruped orange slices

### **OUR WINES**

RED: Pinot Noir – Caranto I.G.T., ASTORIA WINERY RED: Merlot – Il Puro D.O.C., ASTORIA WINERY WHITE: "Alisia" Pinot Grigio D.O.C., ASTORIA WINERY Moscato Rosé Fashion Victim, Dolce, ASTORIA WINERY

 $190 \in p.p.$  includes drinks, grapes and party favours.\*