



END THE YEAR

in a way you'd never imagined before



Olew Olfear's Œve Dinner

DECEMBER 31ST

GUEST RECEPTION WITH A GARAGE VERMOUTH (GRANADA)

Individual appetizers

GARLIC SHRIMP TARTLET

WHITE CHOCOLATE BONBON WITH FOIE GRAS AND CARDAMOM ÉCLAIR FILLED WITH CRAB AND SOUR CREAM, TOPPED WITH CAVIAR OYSTER WITH AJÍ AMARILLO AND YUZU PEARLS

Ondividual starter

NITRO TOMATO, MOTRIL SHRIMP, AND GREEN GAZPACHO

Main courses

LOBSTER MEDALLION AL PASTOR WITH CLAW PÂTÉ NINGYO YAKI AND FENNEL EMULSION



MOJITO SORBET



OXTAIL RAVIOLI WITH TRUFFLE JUS AND SAUTÉED SHIMEJI MUSHROOMS

Sweet moment of the menu

BAKED ALASKA

TWELVE LUCKY GRAPES AND A GLASS OF ANDRÉ CLOUET GRAND RÉSERVE CHAMPAGNE

COFFEE AND TEA SERVICE

ASSORTMENT OF NOUGATS AND CHOCOLATES

ONE LONG DRINK PER PERSON

OVine cellar

VIZCARRA 15 MESES 2020 D.O. RIBERA DEL DUERO

ZÁRATE ALBARIÑO 2023 D.O RÍAS BAIXAS

BEERS, WATERS, AND SOFT DRINKS

200€ / per person

VAT included



For the new year's eve dinner service, only the special new year's eve menu will be available; no à la carte service.

The menu price is per person and must be served to the entire table.

For reservations of fewer than 4 people, table-sharing with other guests will be arranged. *Please check table availability.*

Alternative dish options for food allergies or intolerances are available upon advance notice when reserving.

We offer a children's menu (ages 3-10). **Price: €35 vat included.** *Please inquire about the menu.*

We offer a junior menu (ages 11–18). **Price: €60 vat included.** *Please inquire about the menu.*

New year's eve dinner schedule: dinner service will start simultaneosly for all guests. Service begins at 9:00 PM, and by 11:30 PM, dinner will be completed in preparation for the midnight countdown, which we will celebrate with a glass of champagne, the traditional twelve lucky grape, and selection of typical sweets.

Dress code: semi-formal

Deposits will be requested to confirm reservations.



