



HAPPY New Year

LET'S CELEBRATE TOGETHER

WELCOME COCKTAIL

Iberian ham

Tuna, tomato

(Tuna tartar, tomato and prawn toast)

Pumpkin, parmesan cheese

*(Cold pumpkin soup, parmesan cheese,
toasted pumpkin seeds)*

Iberian ham croquette

(Iberian ham croquettes and jowl veil, red pepper cream)

STARTER

Potatoes, prawns

(Seafood bisque and potatoes, seafood tartar)

FISH

Stone bass, asparagus, potatoes

*(Stone bass loin, asparagus cream, roasted asparagus,
and potato confit)*

MEAT

Angus, celeriac, potatoes

*(Angus sirloin steak, celeriac and potato terrine,
vegetable pearl, Café de Paris sauce)*

PRE-DESSERT

Pineapple, lemon, coriander

(Pineapple carpaccio with lemon and coriander sorbet)

DESSERT

Chocolate, cherry, cream

*(Chocolate ganache, chocolate cream, cherry jam,
cream bavarois)*

MIGNARDISES AND CHRISTMAS SWEETS

88€/ pax (drinks not included)

EL LAGO



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VEGAN MENU

WELCOME COCKTAIL

Dried tomatoes, olive, cheese

(Vegan cheese, sundried tomato and olive powder)

Pumpkin, seeds

(Cold pumpkin soup, roasted pumpkin seeds)

Mushrooms and truffle

(Mushroom and truffle croquette, vegan cream cheese)

Beetroot, seaweed caviar

(Cone filled with beetroot cream, seaweed caviar)

TO BEGIN WITH

Corn, wheat, pepper, aubergine

(Corn polenta, wheat polenta, roasted peppers, babaganoush)

LET'S CONTINUE

Potatoes, leeks, truffle

(Potato and leek soup, truffle, dehydrated leeks)

MAIN COURSE

Aubergines, soy protein, tomato

(Aubergine, vegetable protein ragout, tomato confit)

PRE-DESSERT

Pineapple, lemon, coriander

(Pineapple carpaccio with lemon and coriander sorbet)

THE SWEET END

Chocolate, chestnuts, Frangelico

(Chocolate coulant, chestnut compote, Frangelico cream)

MIGNARDISES AND CHRISTMAS SWEETS

88€/ pax *(drinks not included)*

EL LAGO



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CHILDREN'S MENU

STARTERS

Meat lasagne

Tuna salad

Cheese fingers

MAIN COURSE

*Chicken roll stuffed with ham and
cheese and mashed potatoes*

DESSERTS

*Nutella and banana cannelloni with
hot chocolate cream*

30€/ pax (drinks not included)