

NEW YEAR MENU



APPETIZER



Wagyu & Carabinero Croquettes
Cantabrian Anchovies, smoked butter
& homemade focaccia

STARTERS

Wagyu Deluxe
Selection of artisanal Wagyu charcuterie
Carpaccio of Balfegó
Bluefin Tuna Belly

FIRST COURSES

Homemade Wagyu Ravioli
with 24-hour slow-cooked broth
Mini Iberian Pork Cheek

MAIN COURSE

Option 1 - Premium Meat Selection Tasting of 3 cuts:
Wagyu · Angus · Iberian Pork (boneless)

Option 2 — Premium Sharing Steak
Rib steak from El Capricho

DESSERTS

Zulay sourdough Panettone with artisanal ice cream
Chef's dessert of the day
House Liqueur