

BOQUERIA

NEW YEAR'S EVE MENU

70\$

AMUSE BOUCHE

CANADIAN OYSTERS DUO

Raspberries ceviche

1ST COURSE

TUNA CRUDO

Smoked tomatoes, crispy bread, citrus aioli & guindillas

CROQUETAS DE JAMON IBERICO

Aïoli & Bravas sauce

ENDIVES & ARUGULA SALAD

Oranges, croutons, manchego cheese, sherry & oregano vinaigrette

2ND COURSE

ARROZ NEGRO

Calamari, octopus, clam, cod, Albufera rice, squid ink

BEEF SHORT RIBS

Piquillo, potato puree, sherry jus, seasonal vegetables

VEGETARIAN PAELLA

Grilled seasonal vegetables, mojo rojo, Albufera rice

3RD COURSE

CHARCUTERIE & CHEESE BOARD

Assortment of Ibérico cold cuts and cheeses from Spain & Québec

DESSERT

CHURROS

CREMA CATALANA

TRES LECHES

Despite all precautions taken in our kitchen, we cannot guarantee the total absence of allergens in our dishes. Please inform us of any allergies.