

RESTAURANT
akquana

NEW YEAR'S EVE MENU

Welcome Appetizers

TO START

Duet of Oysters from the Ebro Delta
 Acorn fed iberian ham D.O. Guijuelo and crusty bread
 Carpaccio of figs with Iberian, dried fruit vinaigrette and Arberquina oil caviar
 Penedès black rooster croquettes
 Oxtail bao in Cordovan style
 Coral with Almadraba red tuna tataki and kimchy mayonnaise

FISH

Turbot Supreme in mild cream and mini vegetables

MEAT

Veal fillet with Armagnac sauce, foie pôle,
 glazed shallots and mushrooms

THE SWEETS

Creamy Time
 Assortment of Christmas sweets

WINE CELLAR

Albariño Lagar de Cervera D.O. Rías Baixas
 Sindicat de la Figuera D.O. Montsant
 Carles Andreu Rosat D.O. Cava



110,00€ VAT INCLUDED