

# NEW YEAR'S EVE 31 DECEMBER

## DINNER

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### NEW YEAR'S EVE

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*Homemade butters and sourdough bread.*

#### APPETIZERS

*Sea urchin with stracciatella and truffle.*

*Faux Bloody Mary.*

*Coca bread with matured tartar, cured egg and caviar.*

#### STARTER

*Consommé of langoustine with its coral and celery.*

#### MAINS to choose

*Red mullet stuffed with octopus and snow peas, with a reduction of its bones and tear peas.*

*Deer sirloin with beetroot textures.*

#### DESSERT

*Strawberries, vanilla chantilly, shiso, roses and wasabi.*

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PRICE – 110€ /p.p

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### KIDS

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*Homemade butters and sourdough bread.*

#### APPETIZERS

*Crystal bread with Iberian ham.*

*Crispy egg yolk, mushrooms and truffle.*

*Faux cortado*

#### ENTRANTE

*Cannelloni filled with Catalan stew meat with truffle bechamel and roasted spinach.*

#### PRINCIPAL

*Beef tenderloin with creamy potato and demi glace.*

#### DESSERT

*Chocolate coulant with caramel ice cream and crumble.*

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PRICE – 50€ /p.p

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*\*Beverages not included.*

*\*We adapt to intolerances, allergies and food habits.*

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Bookings: +34 699 824 746 - events@pulitzerhotels.com

### VEGETARIAN

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*Homemade butters and sourdough bread.*

#### APPETIZERS

*Stuffed zucchini flower.*

*Faux Bloody Mary.*

*Coca bread with mushrooms and truffle.*

#### STARTER

*Steamed bun with rustic stew, sheep's milk, and mushroom carpaccio.*

#### PRINCIPAL a elegir

*Seasonal vegetable stew (tear peas, snow peas, baby carrots and artichokes), consommé and black garlic.*

*Glazed celery with cauliflower and truffle.*

#### DESSERT

*Strawberries, vanilla chantilly, shiso, roses and wasabi.*

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### PAIRING

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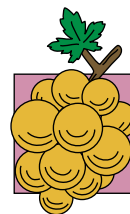
**Ca N'Estruc Rosado**, Garnacha, DO Catalonia.

**O Luar do Sil**, Godello, DO Valdeorras.

**Idoia blanc**, Xarel-lo – Garnacha – Chardonnay, DO Catalonia.

**Locomotora Reserva**, Tempranillo, DO Rioja.

**Aire Rosé Brut Nature**, Pinot Noir – Xarel-lo, DO Cava.



PAIRING PRICE – 45€ /p.p

After party with DJ until 2 am  
+ open bar 65€ /p.p

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