MAISON JAGUAR

# New Year's Eve Menu

## STARTES

SEA BASS AND OCTOPUS CEVICHE
With passion fruit and yellow chilli emulsion.

BARBECUE BEEF SPRING ROLL
With salsa al pastor and pickled red cabbage.

## MAIN COURSES

CHARGRILLED TURBOT
With a reduction made from its bones.

BEEF SHORT RIB
With confit leek and sweet potato purée.

## DESSERTS

CHEESECAKE

## DRINKS (TO CHOOSE)

**1 BOTTLE OF WINE PER 2 GUESTS**
WHITE WINE:
RAIMAT (100% Albariño)
RAMON BILBAO (Verdejo)
RED WINE:
LEGARIS ROBLE (Ribera del Duero)
VIÑA POMAL (Rioja Crianza)

OR

3 SOFT DRINKS
OR
3 BEERS

DJ
+
SHOWS
UNTIL 4AM

260 € PER PERSON (VAT INCLUDED)

**12 GRAPES TRADITION**
**(Compliments of the house)**