

CHRISTMAS EVE

120€ / Commensal (TAX included)

STARTERS

Foie and almond bite on a red berry sauce



TASTINGS

Tomtit mousse salad with slices of smoked cod and guacamole vinaigrette

Wellington bites with red wine jelly and berries

Wild Sea bream tenderloin in cava sauce with hints of emerald

Port-glazed duck breast with truffled parmentiere



DESSERT

Gold plated meringue milk ingot



WINES

Red Wine Crianza “Hallado”, Bodega Blanca Parejo

Young White Wine “De Rejo”, Bodega Blanca Parejo



LAHERRR
RESTAURANTE
TAPAS - BAR

NEW YEAR'S EVE

120€ / Commensal (TAX included)

STARTERS

Cheese and peach bonbon with spiced toast



TASTINGS

Scallops with lime pea cream

White Prawn Ceviche from Huelva in emerald gold and a touch of paprika from "la vera"

Canelloni with capon and soy ajonesa gratin with guacamole

Bilbao-Style grilled octopus on potato parmentiere

Suckling pig with chamomile reduction with fine herbs and sweet potato quenelle



DESSERT

Brownie ingot and vanilla nutella cream

Grapes and glass of cava



WINES

Red Wine Crianza Lopez de Haro "Limited Edition"

White Wine "La Miranda de Secastilla"



LAHORRE
RESTAURANTE
TAPAS - BAR