



New Year's Eve 2025

MENU

SNACKS

- CURRY AND TOMATO TARTLET

Filled with dried tomato poriyal, tomato and onion curry, and spiced tomato foam.

- TRUFFLE SHORBA

Traditional Indian cream soup made with mushrooms and truffle.

- PANI PURI

Crispy spheres with mint and coriander broth and spiced potato.

- SHISO PAKORA

With chutney and pickles.

STARTERS

- SEASONAL FLOWER CHAAT WITH SEA URCHIN

Sea urchin in a lime vinaigrette and spiced coconut milk with seasonal flowers.

- MOMO

Duck dumpling served with black trumpet mushroom consommé.

MAIN COURSES

- KASHMIRI RED MULLET WITH MALAY SAUCE AND DRY CURRY

Marinated red mullet with Malay sauce made from coconut milk, mustard, and curry leaves. Served with a dry tomato and onion curry.

- TANDOORI LAMB RIBS WITH PULAO RICE AND NAAN

PALATE CLEANSER

DESSERT

- PINE, PINEAPPLE & PINE NUT

Pineapple mousse, pineapple chutney, toasted pine nuts.

PETIT FOURS

WINE CELLAR

Mengoba (Godello on lees), D.O. Bierzo

Josep Foraster "Julieta" (Trepas), D.O. Conca de Barberà

Champagne to celebrate the New Year

12 grapes and party favors

190€