

New Year's Eve 2025

MENU

S N A C K S

- 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.

S T A R T E R S

- 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.

M A I N C O U R S E S

- 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

P A L A T E C L E A N S E R

D E S S E R T

- PINE, PINEAPPLE & PINE NUT

Pineapple mousse, pineapple chutney, toasted pine nuts.

P E T I T F O U R S

W I N E C E L L A R

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

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

Champagne to celebrate the New Year

12 grapes and party favors

190€