

HAPPY  
*New Year*  
31 DIC 2023

COME TO CALAMILLOR AND CELEBRATE NEW  
YEAR'S EVE IN TRUE SPANISH STYLE

WE WILL HAVE LIVE MUSIC AND DANCING!



**AMUSE-BOUCHE**

Berries and amarena gazpacho

**APPETIZERS**

Foie micuit nougat

Idiazabal cheese and guava fritter

Assortment of Iberian ham, seafood and truffle croquettes

Jamón 5 Jotas and assorted Iberian charcuterie

**FIRST COURSE (choice of)**

Glazed lobster

Monkfish in clams sauce

**PALATE CLEANSER**

Lemon sorbet with cava

**SECOND COURSE (choice of)**

Filet mignon, red wine sauce and grilled foie

De-boned suckling pig, creamy mashed potato and piquillo peppers tartare

**DESSERT**

Smoked Basque style cheesecake

Assorted spanish nugats

**Cava and "cotillón"**

**APERITIVO**

Gazpacho de amarenas

**ENTRANTES**

Turrón de foie micuit

Buñuelo de queso Idiazábal

Degustación de croquetas

Jamón 5 Jotas y cortes Ibéricos

**PRIMER PLATO (elegir uno)**

Langosta glaseada

Rape en su salsa con almejas

**LIMPIA PALADAR**

Sorbete de limón al cava

**SEGUNDO PLATO (elegir uno)**

Solomillo en salsa de vino tinto con medallón de foie

Cochinillo en su jugo con parmentier de patata y tartar de piquillos

**POSTRE**

Tarta de queso ahumada

Surtido de turrónes

**Cava y cotillón para las campanadas**

*CalaMillor*

PRICE: 160\$

Wine Pairing Available: 60\$

Our chefs are pleased to accommodate any dietary or allergy restrictions you may have.  
Please note that a dress code is in effect, and it is required that guests do not wear shorts, flip-flops, gym wear, or ball caps.  
A 20% of service charge will be added to the final check.