



# ***New Year's Eves Menu***



***Plate of iberic ham cut by knife ,and chesses***



## **To Start**

***Salad of lobster, seafood jelly, mushroom carpaccio and vinaigrette of macadamia nuts***

***or***

***Apple, guacamole and mozzarella millefeuille with vinaigrette of macadamia nuts (vegetarians and seafood intolerants)***

***Tangerine sorbet cava***



## **Main Course**

***Beef steak with bearnesa sauce, vegetables bouquet and San Lucar potatoes***

***or***

***Grilled sea bass with mustard vinaigrette, glazed green asparagus and potatoes gratin***

***or***

***Confitted duck in grapes sauce with pilof rice and vegetables bouquet***

***Soya medallion with quinoa, vegetables and hummus tabbouleh (vegetarians)***



## **Postre**

***Fantasia Navideña : Chocolate Sponge cake ,chocolate mousse from Perú 63 % and heart of hazelnut cream***

## **Bebidas**

***Viñestral Reserva 2012, (RIOJA) Red Wine D.O***

***Faustino VII (RIOJA) (Rose or White)***

***Still water, Sparkling water, Soft drink***



***The twelve grapes of luck  
Christmas sweets and glass of cava***

***90 € IVA incluido.***

***Reception 20.30 hs***



RESTAURANTE  
EL BALCON  
DE LA VIRGEN

Calle Remedios, 2 Casco Antiguo.  
29601-Marbella/Málaga.  
Reservas: 952776092-680871452