Menú de Nochevieja

Recepción

Copa de Cava
Gildas
Jamón ibérico
Tabla de quesos

Entranes al centro

Mejillones al vapor
Zamburiñas a la plancha
Gambas al ajillo
Ensalada de tomate rosa de Altea con ventresca y cebolla colorada

Principal a elección

Solomillo de ternera a la brasa con salsa de pimienta y patatas fritas

Corvina a la brasa, salsa roquefot y patata cocida

Constramuslo de pollo al champiñón con patatas a lo pobre

Postre

Tarta de queso

Refrescos

Aguas / Refrescos / Cervezas
DSEO de Bodegas Antonio Alcaz
Antonio Alcaraz Crianza

Brindis

Pannetone
Cava
Café

Precio por persona: 95 €

LA POSADA

New Year's Eve Menu

Reception

Glass of Cava
Gildas (Olive, Anchovy and Pickled Pepper Skewers)
Iberian Ham
Selection of Cheeses

Starters to share

Steamed Mussels
Grilled Queen Scallops
Garlic Prawns
Altea Pink Tomato Salad with Tuna Belly and Red Onion

Second to choice

Chargrilled Beef Tenderloin with Peppercorn Sauce and French Fries

Chargrilled Meagre with Roquefort Sauce and Boiled Potatoes

Chicken Thigh in Creamy Mushroom Sauce with Spanish-Style Sautéed Potatoes

Dessert

Homemade Cheescake

Drinks

Mineral Water / Soft Drinks / Beer
DSEO – Bodegas Antonio Alcaraz
Antonio Alcaraz Crianza

Celebration toast

Pannetone
Cava
Coffe

Price per person: 95 €

LA POSADA

