



RESTAURANTE
LA CAPILLA



NEW YEAR'S MENU

1 January

Aperitif in the centre

Glass of foie gras with osmotized apple and pacharán
Mini delicacies of spider crab and garlic prawns with Biscayan sauce
Flame-roasted leeks and spring onions with romesco sauce
Caramelised Piquillo peppers stuffed with Angus

Individual starters

Salad of cured duck magret with mozzarella, pine nuts and cranberry vinaigrette
Crab ravioli with Nantua sauce

Main courses

Fillet of sea bass, escalivada and thyme gremolata
Lamb ingot with crumbs and fig sauce

Dessert

White chocolate and yoghurt soup with passion fruit sorbet

Winery

Inurrieta Cuatrocientos (crianza)
Inurrieta Orchidea (Sauvignon blanc)

80'00
€

VAT included
Coffee and wine included

Children's menu

Ham, croquettes, sirloin steak with
chips and ice cream

30'00
€
VAT included

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