



CASA VILELLA
HOTEL-RESTAURANTE

NEW YEAR'S EVE MENU 2021

... Aperitive ...

Carasau (typical Sardinian bread), burrata and caviar

... Starters ...

Sea bass ceviche, tropical fruit, avocado and peanuts

Typical catalan wafer filled of foie, pistachio and smoked eel

Flat bread of croissant, smoked aubergine, Sobrasada and Payoyo cheese

... Main course ...

Scorpion fish, chicken stock, duxelle (sautéed chopped mushrooms, onions and shallots) grilled bud lettuce

Sucking pig, Norway lobster, shisho and citric Mayonnaise

... Dessert ...

Puff pastry with vanilla and pink pepper, cotton candy and raspberry

12 Lucky grapes

Typical Christmas sweets: Neulas & nougats

... Wines & Cava ...

Gran Fuchs de Vidal, Brut Nature, D.O. Cava
Blanc Subur, Malvasía de Sitges 2018, D.O. Penedés
Augustus Cabernet Franc 2016, Eco. , D.O. Penedés
Nuria Claverol Allier, Gran Reserva Brut, D.O. Cava ¹

Mineral waters

Coffee & teas

165€ per person. VAT included

¹ CHAMPAGNE OPTION "*Billecart Salmón Brut Reserva*": Supplement 20€/ pax (mín. 2 people)