Bera
POR MARTÍN BERASATEGUI

· MENU ·

New Year's Eve

To share

Oysters with orange and coriander vinaigrette

Savoury macaron-style bite with confit tomato and Iberian pork jowl

Herb Chantilly with slow-cooked quail's egg and beluga caviar

Trout tartare taco with ponzu and dill

Mediterranean bluefin tuna with piparra pepper cream

Piquillo pepper stuffed with small prawns, served with squid ink sauce

Cured lobster with sage hollandaise, brown butter cream and seaweed crisp

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Roast sea bass with fennel pearls and mussel pil-pil

Wagyu oxtail and foie gras royale with pumpkin and mushroom ragout

White truffle flan with Baileys ice cream and toasted hazelnut

Petits fours

230 €

VAT included | Drinks not included

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