

LAGARTO

MODERN INTERNATIONAL
RESTAURANT & COCKTAILS

New Year's Eve Menu 2017



7 COURSE TASTER MENU

Quail Eggs Amuse Bouche

Poached with spinach and garlic herb dressin

Beetroot and Vodka Marinated Salmon

Thin slices of beetroot and vodka marinated salmon with a dill
and chives marinated fennel salad

Scallops & Pork Bell

Duo with sweet potato puree and bee pollen

Duck Pastrami

Sliced duck breast with raspberries, red fruit dressing and sour apple

Halibut

Almond poached halibut with a light warm tartare sauce and tarragon tips

Rack of Lamb

Chargrilled 3 bone rack of lamb, spiced aubergine, light tzatziki emulsion and
candied confit baby san marzano cherry tomatoes

Amalfi Lemon and Canarian Mango

Italian lemon parfait with mango compote, toasted almond,
fresh burst berries and cooling sorbet

Includes a glass of cava upon arrival

ARRIVAL TIME 8pm, 8:30pm, 8:45pm or 9pm

100€ PER SEAT

I.G.I.C Not Included