

CORRAL DE LA MORERIA

TABLAO FLAMENCO - RESTAURANTE



NEW YEAR'S EVE 2009

*Iberian Cured Acorn-fed Ham "Corral de la Morería Selection"
with Fig Caramel and Mi Cuit Foie Gras*

*Our Cep Mushrooms Cream with Foie-Gras Ravioli
and Crispy Cured Iberian Ham*



*Lobster, Scallops and Carril Clams Symphony
with Creamy Ginger Sauce*

*Lemon and Tangerine Soberts Duo
with Cava Brut*



Veal Sirloin with Foie Gras and Potato Pastry au Gratin



*Chocolate Coulant with Candied Chestnuts
and Tahiti Vanilla Parfait*

Coffee and Christmas Cakes



Show, Good Luck Grapes and Open Bar



Wines:

*Codorniu Pinot Noir Rosado
Champagne Moët & Chandon
Albariño "Pazo de Barrantes"
Rioja Faustino I – Gran Reserova
Pedro Ximenez de Osborne*

Mineral Water

Price per Person: 220,00 €
(Include 7% V.A.T , Show y Open Bar)

*For this Special Night, we provide our customers with a free
transport service to take them back to their Hotels*

