

**MELVIN**  
*Martin Berasategui*

31-DECEMBER

APPETIZERS

SELECTION OF BUTTERS

HOMEMADE LONG-FERMENTED BREADS AND SOURDOUGH

LITTLE BITES

GREAT TASTING MENU

OYSTER WITH CITRUS GRANITA AND CUCUMBER SPHERES..

FRESH PASTA RAVIOLI STUFFED WITH TRUFFLE, EMULSIFIED MUSHROOM JUICE AND MACADAMIA NUT

CREAMY SQUID TAGLIATELLE WITH SHRIMP AND MASHED SWEET POTATOES WITH ROASTED GARLIC

ROASTED SEA BASS, CANDIED ARTICHOKE, FOIE CREAM AND SQUID INK BISCUIT

SIRLOIN STEAK WITH TRUFFLED POTATO CREAM, MUSHROOM DUXELLE AND CRISPY BEETROOT

BLACK BEER SPONGE CAKE, CREAMY WHITE CHOCOLATE GROUND COCOA AND CHOCOLATE ICE CREAM

31-DECEMBER

PAIRING

SPECIALLY SELECTED BY OUR SOMMELIER

XAVIER LECONTE SIGNATURE DU HAMEAU MÂGNUM

A.O.C. CHAMPAGNE MEUNIER Y PINOT NOIR

NANA 2016 MÂGNUM

D.O. RIAS BAIXAS ALBARIÑO

VIÑAS DE GAIN 2018 MAGNUM

RIOJA TEMPRANILLO

TOKAJI OEMUS ASZU 3 PUTTONYOS 2016

D.O. TOKAI

FURMINT, HARSLEVELU, SARGAMUSKOTALY Y ZETA

350€

  
LAS TERRAZAS DE ABAMA  
ABAMA RESORT TENERIFE