

New year eve 2018

Marinated salmon with chives essence
Iberian cold meats table
Blue cheese with fig jam
Croquettes of Iberian ham

∞

Leek cream with croutons

∞

Boiled seafood

- shrimps, crayfish and prawns-

∞

Lemon sorbet with cava

∞

Beef sirloin with portsaucce and garnish

∞

New years eve dessert of the chef
Nougat and Christmas sweets

∞

We enter 2019 with grapes of luck, cotillion
and live music

From the cellar

Red wine Crianza DO Rioja
White wine DO Rueda
Rose wine DO Navarra
Cava

67,00 €^{Boo}

Restaurante Racó
Reservas: 965 850 626