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# LOMOALTO

RESTAURANT DE CARNIS



## NEW YEAR'S EVE MENU 2020

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### AMUSE-BOUCHE

Mini tartar roll

Acorn-fed Iberian ham D.O. Guijuelo cut by hand  
Cured beef carpaccio with smoked Idiazabal cheese  
Charcoal-grilled leek with beef picanha (rump cap)  
Flatbread with ox blood sausage and Payoyo cheese  
Fresh Palamos prawns cooked in the Jospier oven

### MAIN COURSE

Centre-cut loin of old beef, extremely aged · 280 days · with garnish

### DIGESTIVE

Lime and celery sorbet, gin & tonic

### DESSERT

Sweet tile from Paseo de Gracia

### LUCKY GRAPES & COTILLÓN

### WINE CELLAR AND SERVICE

Double-fermented bread

D.O. Costers del Segre, EKAM Castell d'Encus, white wine

D.O. Ribera del Duero, Pagos de Anguix, red wine

A.O.C. Champagne, Mumm Brut Champagne

Mineral water, coffee and infusions

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**120 €**

VAT included

Reservations will be confirmed by 25% amount prepayment.

This establishment complies with the regulations on the prevention of parasitism by anisakiasis in fishery products. Some products contain gluten, crustaceans, egg, fish, peanuts, soybeans, milk, dried fruit and nuts, celery, mustard, sesame seeds, sulfites, lupin, molluscs and by-products. In case of allergy, please inform our staff. This establishment has at your disposal information on the dishes it offers.