



## CHRISTMAS EVE TASTINGMENU

### APPETISER

Foie and mandarin toast  
Scallops on a bed of red piquillo pepper

### STARTERS

Seafood and sea bean bouillabaisse  
Gin Mare sorbet

### MAIN COURSE

Sirloin of beef wellington with truffle and wild mushroom sauce  
Turbot with sulphite velouté and asparagus tips sautéed in toasted butter

### DESSERTS

Crunchy ensaimada pastry with homemade almond ice cream  
Truffles

### DRINKS

Miguel Gelabert "Golos"  
White Miguel Gelabert "Golos"  
Glass of Cava Rich Blanc de Blanc, Brut Nature  
Water and coffee

80 € p.p. (VAT included)



[waveofchange.com](http://waveofchange.com)

Certified restaurant MSC / ASC (First certified hotel chain in southern Europe, Dominican Republic and Mexico).

From Iberostar, as part of our "Wave of Change" initiative, we are working to offer our customers a range of increasingly responsible seafood, for the health of our oceans and the people and communities depending on them.



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