



NEW YEARS EVE IN
MARTINEZ
2022

MARTINEZ

APPETISERS

Welcome cocktail

Hand sliced Jabugo ham with tomato bread
Spéciale Utah Beach Oyster with Béarnaise sauce
Brioche with tuna belly, smoked yolk and caviar

MAIN COURSES

Ravioli *txangurro* with pumpkin juice, hazelnuts,
sea urchin buds and mandarin sprouts
Foie gras *mi-cui* with truffle and dried apricot
and vanilla purée on spiced bread toasts
Shrimp tartare with its coral soup
Lobster Wellington with caviar beurre blanc and cauliflower puree
Tournedos Rossini with Perigord sauce and Parmentier

DESSERT

Tenth anniversary dessert

270,00

PETIT FOURS
LUCKY GRAPES
GLASS OF CAVA
COTILLÓN
(New Year's Eve party)

OPTIONAL WINE PAIRING

*elaborated by our
sommelier
Alain Salamano*

60,00

To book a VIP table with the best views of Martinez please send an email to:
atencion.cliente@martinezbarcelona.com

FOR THE LITTLE ONES

Appetisers

Welcome mocktail
Hand sliced Jabugo ham
with tomato bread
Acorn fed ham croquettes
Mini hamburger

Starter

Roasted chicken cannelloni au gratin

Main courses to choose

Monkfish Orly batter with french fries
Beef sirloin with Parmentier

Dessert

Tenth anniversary dessert
En honor al nostre 10è aniversari

Petit fours
Lucky grapes

90,00

LIVE MUSIC ■ DJ SET