

# NEW YEAR'S EVE MENU

## Welcome cocktail

### Appetizers

Cava clouds • Pickled olive, chilli and sardine bonbon • Crispy eel • Ika shirataki

### Squid and prawn nigiri

Squid, prawns, tempura balls, mild citrus mayonnaise and ponzu-wasabi

### Assortment of nigiri

Balfegó tuna, delta eel and tuna belly

### Fake cannelloni with mango and cured tuna

Katsuobushi, crispy onion, fresh shoots, oil and light emulsion caviar

### Wild sea bass

Aged in kombu seaweed, calçots (green onions), oyster sauce and mirin

### Rack of lamb

with tamarind sauce, smoked sweet potato, and braised with soy sauce, black pepper and ginger

### Honey and mató (catalan fresh cheese)

Caramelised pistachios, mató cheese mousses, rosemary ice cream and toasted honey caramel

### Mini sweets and lucky grapes

### Wine cellar

White wine Indià (D.O Terra Alta)  
Red wine Gamberro (D.O Terra Alta)  
Champagne Mumm cordon rouge  
Water, beer, soft drinks, coffee and tea

**Gift bag and party with DJ in Xerta Lobby Bar**

**190.00 €**

VAT included.

K I N xerta  
T S U G I restaurant  
金継ぎ

