

# New Year's Eve Dinner

31|12|21

ORIA  
RESTAURANT  
*Martin Perastegui*

Appetizers

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CRUNCHY SNACK

of Catalan sausage, camomile and yuzu

SHELLFISH GELÉE

with cauliflower in Chardonnay vinegar and its cream with caviar

WARM OYSTER

lightly pickled with cucumber slush and spicy apple

COD *KOKOTXA*

*pil pil* sauce and cockles opened with Txakolí in a seafood stew

FRESH MARKET FISH

celeriac with sweet paprika and liquid olives

ROAST SIRLOIN STEAK

bacon, Idiazabal and truffled parmentier pie

GINGER MOUSSE

passion fruit gel, pineapple sorbet, coconut and citronella cream

OPERA CAKE

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PETIT FOURS, CHRISTMAS SWEETS AND LUCKY GRAPES

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**Wine pairing suggested by Joan Carles Ibañez**

**360 €**

VAT included



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