

# CHRISTMAS EVE '24

## MENU AT HINCHA BAQUEIRA

98€\*

### The Appetizer at Table...

Sea urchin with tear pea and hollandaise sauce  
Lightly roasted tuna belly with fresh wasabi  
White shrimp tartare with avocado dices  
"Escudella" with truffled "galet"

### The Starters...

Chicken cannelloni with Boletus edulis cream  
Our brie cheese and truffle pizza

### The Main Dish...

Beef sirloin with Parmentier  
and Perigord sauce

### The Desserts...

Whisky nougat Christmas log  
Nandu Jubany's nougats

\*Price per person 10% VAT not included  
Beverages not included  
For reservations, please call +973 635 310

*Nandu Jubany*

BOOK A TABLE

# NEW YEAR'S EVE '24 AT HINCHA BAQUEIRA

295€\*

## The Appetizer at Table...

Pecador cocktail  
Slightly marinade oyster with glassworts  
Tuna belly dices with caviar and japanese rice  
Blue lobster cocktail  
Leek millefeuille with red shrimp  
Artichoke with egg yolk and elvers in pil-pil  
Foie terrine with eel and sour apple

## The Dinner...

Tou dels Til-lers, Iberian pork belly and black truffle pizza  
Clams and "espardenyes" au beurre blanc  
Scampi with cauliflower purée  
National Wagyu tataki with sea urchin

## The Desserts...

Orange textures and crêpes Suzette  
Chocolate ball with Lucky grapes  
Homemade nougats and wafers  
Goodie bag and DJ *Resident* music

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*Nandu Zubizarin*

BOOK A TABLE

# JANUARY 1<sup>ST</sup>, '25

## MENU AT HINCHA BAQUEIRA

85€\*

### At Table to share...

Sea urchin au naturel or au gratin with prawn  
"Llonganissa" from Vic with truffle and toasted "coca"  
bread with tomato  
Black pork sobrassada from Mallorca with honeycomb  
Flambé with cognac scampi and onion  
Grilled scallops with pork belly veil and shellfish broth  
Well-bred veal carpaccio with tartar sauce  
Our carbonara pizza

### To choose...

Donostiarra style turbot with roasted potatoes  
or  
Chateaubriand with Perigord sauce and grilled  
ratte potato

### The Desserts...

Baby pineapple au whisky with flambé merengue  
Sin of Quin Cacau

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*Nandu Zubizarin*

BOOK A TABLE