

Appetizers
Butter and oil selection
Homemade bread choices
Salmon rillette

MELVIN

Manten berasategui.

NEW YEAR'S EVE TASTING MENU



Oyster with fennel puree, curry air and coffee

Canary bigeye tartare with ajo blanco and caviar

Carabineer carpaccio with passion fruit vinaigrette, pineapple sorbet and raifort

Egg at low temperature with sautéed mushrooms, with a forest stock and truffle

Hake in green sauce with clams

Galician beef tenderloin with truffle potato puree

Mini lemon filled with champagne sorbet with basil, lime ice cream and gin granita

Cream cake with coffee ice cream and cinnamon cream

Selection of wines made by our sommelier:

Mercier Brut (AOC Champagne)

Attís Albariño (DO Rías Baixas)

Roda Tempranillo (DOCa Rioja)

Itsasmendi Urezti Vendimia Tardia (DO Bizkaiko Txakolina)

195 €

RESERVATIONS: Reception@mywayresorts.com

Carretera General del Sur, TF-47, km 8,9
38687 Guía de Isora, Santa Cruz de Tenerife · Tel: 922 83 91 57



Appetizers
Selection of butter and oil
Selection of homemade breads Iberian
Ham Croquettes

MELVIN
Martin Perastegui.

CHILDREN'S MENU NEW YEAR'S EVE

Starter

Pasta with Tomato
or
Pumpkin cream

Main course

Sirloin steak with puree and vegetables
or
Grilled fish with puree and vegetables

Dessert

Ice cream

70€

*This menu is for children up to 12 years old

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