



New Year's Menu

DKK 1350 per person incl. cocktail menu

DKK 1250 per person for vegetarian menu incl. cocktail menu

CLASSIC MENU

SNACKS

2 pcs. oysters with sour passion fruit puree and coriander as well as brunoise of cucumber and chili

STARTER

Ceviche - halibut and lobster with pomegranate, grape, chili, amarillo tiger's milk and cilantro

Tostada - beef thigh tartare, pickled pineapple cherry, avocado cream, crispy tortilla and cilantro

Croquetta - Potato croquette stuffed with Iberico ham and manchego served with aioli

MAIN COURSE

King crab taco - grilled king crab with salsa criolla and spicy sauce

Shrimp taco - fried Argentinian shrimp, habanero mayo and mango ceviche

Grilled beef taco - sliced beef tenderloin, spicy red wine sauce and herbs

ADD-ONS FOR TACOS

Baked butternut squash with macademia, chili oil and queso fresco

Guacamole and mild and spicy salsa

Sweet potato fries with lime mayo

DESSERT

El Dorado - passion fruit mousse with golden caramel crunch and passion fruit coulis



VEGETARMENU

SNACKS

Batata - sweet potato taquito with guacamole and tomato salsa

Fried Yuca – kimchimayo

STARTER

Mango ceviche - with tajin, chili and lime vinaigrette

Tostada - tartar of baked pumpkin, pickled pumpkin and pumpkin cream

Croquetta - Potato croquette with mushrooms, manchego and aioli

MAIN COURSE

Taco with eggplant - baked eggplant with pistachio and chimichurri

Taco with cauliflower - fried cauliflower in batter with romesco and gremolata on coriander, lime peel and parsley

Taco with tomato - baked and dehydrated tomatoes, grilled avocado and cancha and habanero mayo

COCKTAILS

Bellini with passion fruit

Pineapple Pisco Punch - pineapple infused pisco, lime, pineapple and fresh mint

Classic Margarita - Calle23 tequila, cointreau, lime, agave and Tajin on the edge of the glass + chili shot

Mango Caipirinha - Fio de Bigode, mango, lime

Espresso Martini with Liqueur 43