

# MELVIN

Martin Perasategui.

## NEW YEAR'S EVE 2020

RESERVATIONS: +34 922 839 157 / [Reception@mywayresorts.com](mailto:Reception@mywayresorts.com)



## APPETISER

Butter selection

Long-fermentation homemade breads

Small bites

## Tasting Menu

Lightly pickled warm oyster with cucumber sake slush and pickled shallot

Canarian tomato in different textures with red shrimp and yellow chili slush

Truffle-filled ravioli with forest air

Roasted sea bass, spring onion with pink grapefruit sauce and palm pepper

Wagyu cheek stewed with périgueux sauce and candied potato cylinders

Creamy chocolate with hazelnut cake filled with peanut butter and nougat ice cream

## SPECIALLY SELECTED PAIRING BY OUR SOMMELIER

ANDRÉ CLOUET GRANDE RÉSERVE MÁGNUM

A.O.C. Champagne

Pinot Noir

ENATE DE 234 MÁGNUM 2018

D.O. Somontano

Chardonnay

CORIMBO I MÁGNUM

D.O Ribera del Duero

Tempranillo

ITSASMENDI UREZTI

D.O. Bizkaiko Txakolina

Hondarribi Zuri Zerratie

300 €



# MELVIN

Martín Berasategui.

WE WANT YOU TO JOIN US TO SAY GOODBYE TO 2020 AND ENTER THE NEW YEAR ENJOYING A GREAT EVENING TOGETHER.

- To book we must take into account:
  - \* The tables must be of maximum 6 people
  - \* Dress code: elegant formal
  - \* Limited capacity
  - \* Reservation hours: 18:30 to 21:30
  - \* Live music
- To confirm your reservation we will need the following information and you will receive an email with the instructions for the prepayment through our platform:
  - NAME AND LAST NAME
  - Nº ADULTS / Nº CHILDREN
  - INTOLERANCES / RESTRICTIONS
  - EMAIL
  - MOBILE PHONE
- Cancellation policy: if due to force majeure you need to cancel your reservation, the total amount will be refunded if it is before December 26.

