

New 2018 Year's & Eve

125 PER PERSON
+ 40 FOR WINE PAIRING

EL FIVE

TAPAS DE
GIBRALTAR

PINTXOS

MACKEREL GF

OLIVE OIL PEARLS, ONION SOUBISE,
MICRO BASIL

TORTILLA ESPANOLA V/GF

WILD MUSHROOMS, CHILE CRUNCH

CAMEROS CHEESE V/GF

IBERICO, HONEY

SET OF 3 PAIRED W/ CHAMPAGNE

PICK ONE OF EACH

TAPAS DE GIBRALTAR

BRUSSELS SPROUTS & POMELO SALAD GF/V

PERSIMMONS, MANCHEGO, PICKLED RED ONION,
AVOCADO, HONEYCOMB, PINE NUT YOGURT,
SUMAC VINAIGRETTE

W/ DOMAINE SIGALAS ASSYRTIKO

OLIVE OIL POACHED DUNGENESS CRAB GF

UCUMBER, MINT, COUSCOUS, JERUSALEM ARTICHOKE,
PRESERVED LEMON, SMOKED ALMOND CREAM

W/ FILLABOA ALBARINO

PHEASANT ROULADE & CHESTNUT BASTILLA

CRISPY PASTRY, ALMONDS, APRICOTS, RAISINS,
CINNAMON, BITTER GREENS & CHOCOLATE-COGNAC JUS

W/ MUSCAT D'ALEXANDRIA -
JORGE ORDONEZ 'SELECCION ESPECIAL NO 1

PLATOS PRINCIPALES

SEA BREAM GF

TAHINI LENTILS, BOTTARGA, CIPOLLINI ONIONS,
MUSTARD GREENS, CANDIED ORANGE,
ROASTED GARLIC VINAIGRETTE

W/ BOUTARI MOSCHOFILERO

LAMB SHAWARMA* GF

LAMB CHOP & SHOULDER, HUMMUS,
OLIVE-TAHINI TAPENADE, PICKLED VEGETABLES,
SPICED RICOTTA TART, JOU JOU BREAD, MANGO JUS

W/ CHATEAU MUSAR 'HOCHAR'

LOBSTER & JAMON IBERICO PAELLA [FOR TWO] GF

BLACK RICE, CHICKEN, PIQUILLO PEPPER, BROCCOLI-
NI, 30 YEAR OLD SHERRY & SAFFRON SABAYON

W/ DOMINIO DE PINGUS 'PSI' RIBERA DEL DUERO

DULCES

YULE LOG GF

ALMOND, RED CURRANT, SWEETENED WHIPPED CREAM

W/ SPARKLING ROSE

CHOCOLATE SEMOLINA CAKE

KUMQUATS, HONEY CARAMEL, CARDAMOM ANGLAISE

W/ BEN RYE ZIBBIBO

GF = GLUTEN FREE UPON REQUEST

V = VEGAN UPON REQUEST

*THESE ITEMS MAY BE SERVED RAW OR UNDER COOKED BASED ON YOUR SPECIFICATION, OR
CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.