LA COMA
HOTEL RESTAURANT
* * *

El pont 9

NEW YEAR'S EVE
2026/2027

TAPAS

Red shrimp croquette

Chicken ravioli with langoustines

Rockfish stew with baked potato mille-feuille

STARTER

Tender veal tail brioche with its own jus and roasted vegetables

MAIN COURSES

Monkfish medallion *a la marinera* (seafood style) with potato foam

Terrine of shoulder of kid goat with roast juice and baked vegetables with mountain herbs

DESSERTS

Refreshing orange dessert

Xuixo filled with nougat cream

Water, soft drinks, wine, coffee, New Year's grapes, party favors (cotillón) and party dance included

120€ per person