



NEUMA

SIGNATURE CUISINE FOR EVENTS

*In Winter, The Mediterranean Breathes Calmly...
Scents Of Forest, Fire, And Sea Intertwine.
This Menu Is Born From Deep Respect For What The Earth Gives Us And
From The Desire To Move Through Simplicity.*

Appetisers

Truffle · Smoked Ricotta · Tuna Belly · Sun-Dried Tomato

Truffled Poultry Consommé · Wild Mushrooms · Sherry

First Courses

Scallop · Marcona Almond

Sóller Red Prawn · Palomino

Artichoke · Cured Egg Yolk · Guanciale

ESTHER PORRO
EXECUTIVE CHEF

+34 622 750 237
www.neuma-events.com

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Main Courses

Wild Sea Bass · Citrus · Chestnuts

Suckling Pig Loin · Rosemary · Smoked Aubergine

Pre-Dessert

Mandarin · Bergamot · Cava

Dessert

Chocolate · Hazelnut · Nougat

Christmas Petit Fours

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Full Experience With Wine Pairing
235

Tasting Menu
150

*Selection Of Artisanal Breads And Early-Harvest Mediterranean Extra Virgin
Olive Oil
(Included In The Tasting Experience)*

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