

New Years Menu

Welcome cocktail

BOMBAY BRAMBLE GIN, ROSEMARY AND CARDAMOM CORDIAL, LIME, STRAWBERRY AND PROSECCO

Appetizer

CRUNCHY RED SHRIMP TARTAR TOAST, CREAMY SHRIMP HEADS AND FENNEL GEL

Starters to share

BRAISED SCALLOPS CEVICHE, CREAMY SWEET POTATO, RED ONION AND CORIANDER SPROUTS

BRIOIX BREAD DUO: SPIDER CRAB AND CHIPOTLE MAYO / STEACK TARTAR AND TRUFFLED CAVIAR

BOLETUS CROQUETTES WITH LARDO AND TRUFFLED MAYONNAISE

Fish and meat tasting

TURBOT, GALICIAN CLAM, CELERIAC PUREE, GREEN ASPARAGUS AND "BEURRE BLANC" SAUCE

LEMON SORBET

BEEF SIRLOIN STEAK, ROASTED CHESTNUT PUREE, BEET, LEEK CONFIT AND OXTAIL DEMI-GLACE

Dessert

BAILEYS TIRAMISU

LUCKY GRAPES, COTILLION AND
DJ WITH MUSIC WITH UNTIL 01:30 H

Winery

WHITE WINE SAN MARCO - PINOT GRIGIO
RED WINE ANTICHE VIE - CHIANTI
TREVISIOL BRUT PROSECCO GLASS - GLERA

100€/PP



BOOKING TERMS AND CONDITIONS

TERMS OF PAYMENT

A 100% PREPAYMENT OF THE TOTAL AMOUNT OF THE SERVICE WILL BE REQUESTED UPON CONFIRMATION OF THE RESERVATION.

CANCELLATION POLICY

CANCELLATIONS OR CANCELLATIONS PRIOR TO 10 (TEN) DAYS PRIOR TO THE SERVICE WILL NOT HAVE ANY PENALTY (THE TOTAL AMOUNT PAID WILL BE REFUNDED).

CANCELLATIONS OR CANCELLATIONS WITHIN 10 (TEN) DAYS PRIOR TO THE SERVICE WILL HAVE A PENALTY OF 100% OF THE VALUE OF THE SERVICE/EVENT.

RESERVATIONS

FRANCESC MACIÀ, 7- T: 938026432 - RESERVASMACIA@LUIGIRISTORANTE.ES

ROGER DE LLÚRIA, 50 - T: 934673224 - RESERVASLLURIA@LUIGIRISTORANTE.ES

VÍA LAIETANA, 41 - T: 932703487 - RESERVASLAIETANA@LUIGIRISTORANTE.ES

@LUIGIRISTORANTEBCN

WWW.LUIGIRISTORANTE.ES

Luigi

RISTORANTE PIZZERIA
CORNO A LEGNO