

## NEW YEARS BRUNCH

### BUFFET:

Selection of iberian ham  
Selection of nacional and international cheeses  
Spanish potato omelette  
Smoked salmon  
Tomato salad with avocado, fruit vinagrette and dried tomatos  
Sauteed vegetables  
Tiger prawns from Sanlúcar de Barrameda  
Mini bread roll with pastrami, mustard, rucula and parmesan shavings  
Senyoret rice cooked in a coal oven (carabinero prawns, squid and vegetables)  
Scallops on puff pastry with boletus puree and a mousseline sauce  
Oysters (request in the moment)  
Seafood salad  
Verdina beans with monkfish  
Roast lamb with pisto

### MAIN TO CHOOSE FROM:

Eggs to taste (scrambled, fried, poached or omelette to taste)  
Eggs benedict (with lobster or truffle)  
Fried eggs (with chistorra sausage, black pudding and french fries)  
Vegetable sandwich  
Hamburger with comte cheese  
Beef sirloin with chimichurri sauce and vegetables

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### TO FINISH:

Pancakes with Nutella or maple syrup (request in the moment)

Assorted pastries and Christmas sweets

Selection of cut seasonal fruit

### DRINKS:

Water, coffee, tea, fresh juice,  
glass of Ruinart Blanc de Blancs

Price: 79€ per person

Booking conditions:

-Available only on the 1st of January. Prices expressed in euros 79€. VAT included

-Some of our dishes may contain allergens. Please ask our waiters.

-Advance booking is required. For more information and reservations, please contact us:  
[eventos@hotelurso.com](mailto:eventos@hotelurso.com)