

# PROGRAMME NIGHT OF CANDLES

23rd March 2024  
Espacio ConTemple

## PROGRAMME

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- 19.30 - 20.00 Welcome at Espacio ConTemple | Reception with a glass of cava
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- 20.00 - 20.45 Cocktail reception in our Centennial Gardens | Violin music performance
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- 20.45 - 21.00 Dinner reception. ConTemple Restaurant
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- 21.00 Dinner Tasting Menu Night of Candles | Piano Concert

## TASTING MENU

### COCKTAIL

White garlic seasoned with sauvignon and chive oil  
Sea bass ceviche on limean causa limeña  
Burgos blood sausage on chinese bread, chipotle  
chilli mayonnaise and quail egg  
Battered prawn tail on vietnamese green rice and hoisin sauce

### STARTERS

Denia Red prawn of Denia in avocado on green apple gelée,  
gazpacho sorbet and air of their heads  
Low temperature egg, iberian ham cream and boletus in foam

### MAIN DISHES

Hake with bacon on parsnip purée, passion fruit pilpil  
and green mojo sauce from the Canaries  
Caramelised suckling pig with mango chutney and roasted shallots

### DESSERT

Chocolate curd cream with deconstructed  
carrot sponge cake and fresh milk ice cream

Drinks included: Red and white wine VIVOOD Selection and water

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**TO NOTE:** We rely on your cooperation for the elaboration of this event.  
For safety reasons, please be very respectful with the candles. Do not touch, handle or move them.  
We will prepare the optimal lighting for you to enjoy a cosy and safe atmosphere.  
Thank you