

NEW YEAR'S EVE AT PALMITO · MENU

STARTER

Red prawn carpaccio with its jus,
shiso, citronella and galanga

FISH

Red snapper fillet with Hollandaise marine sauce,
peas and halophyte cream

MEAT

Galician beef sirloin with morel mushroom sauce
and truffled potato parmentier

DESSERT

Maraschino cherry and hibiscus flower palova

PETIT FOURS

Selection from our pastry chef

NEW YEAR'S EVE AT PALMITO · VEGAN OPTION

STARTER

Leek and seaweed aspic with white asparagus and Sauvignon Blanc cream

FIRST COURSE

Roasted cauliflower taco with candied kumquat, miso and hazelnut cream

MAIN COURSE

Winter vegetable terrine with roasted onion demi-glace

DESSERT

Jerusalem artichoke and barley with cocoa sorbet

PETIT FOURS

Selection from our pastry chef

SPARKLING: Juvé & Camps Essential Xarel-lo - *Grape: Xarel-lo. D.O. Cava*

WHITE: Mar de Frades - *Grape: Albariño. D.O. Rías Baixas*

ROSÉ: Studio by Miraval - *Grapes: Garnacha, Cinsault, Tibouren, Rolle. IGP Mediterranée*

RED: Antídoto - *Grape: Tempranillo. D.O. Ribera del Duero*

DRINKS, WINE AND COFFEE | 12 GRAPES FOR GOOD LUCK AT MIDNIGHT

Bookings from 7:30 PM

Adults: 195 € | Children 4-12 years: 60 €

Continue the evening with signature cocktails at the afterparty in Sarao.

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