

# NEW YEAR'S EVE GALA · MENU

APPETISERS

Smoked eel and urchin roe brioche  
Mini crispy Andalusian shrimp and beef cheek bites  
Roasted aubergine, miso and basil panipuri

STARTER

Scarlet shrimp, caviar and pistaccio cream

FISH

Turbot, fish bone velouté and green veil

MEAT

Galician beef Wellington, morel mushrooms sauce and truffled potato parmentier

PALATE CLEANSER

Fruity cocktail with cocoa notes, and a crunchy spiced citrus touch

DESSERT

Spiced vanilla brioche, toasted butter, salted caramel and cinnamon ice-cream

PETIT FOURS

Selection from our pastry chef

# NEW YEAR'S EVE GALA · VEGAN OPTION

APPETISERS

Crunchy tartlet with mushrooms, chestnuts and black truffle  
Roasted aubergine, miso and basil panipuri  
Smoked lemon black bread with diced pickled vegetables

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

PALATE CLEANSER

Fruity cocktail with cocoa notes, and a crunchy spiced citrus touch

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*

LIVE ENTERTAINMENT | PARTY BAGS | FIREWORKS

Bookings at 8 PM | 12 grapes for good luck at midnight | Drinks, wine and coffee  
Kids Club available during dinner | Adults: 340 € | Children 4 - 12 years: 90 €  
Early bird bookings until November 1<sup>st</sup>: 295 € | Children 4 - 12 years: 75€  
Continue the evening with signature cocktails at the afterparty in Sarao.