

New Year's Eve Dinner

Coctail & Live Music 20.00 h - 21.00 h Lobby

Join us and enjoy the different stations with canapés and Iberian ham.

GALA MENU 21.00 h La Bodega del Green

Oysters with lime pearls and tartar of tomatoes and coriander Scallop pie with black garlic and parsnip puree

Cream of spinach with goat cheese and Iberian chips

Skewer of sole and langostino, wrapped in kataifi, with mollusc cream and a spicy touch

Beef tenderloin Mallorcan style in herbs crust with Dijon, marinated potato, dried mushrooms and tomatoes

New Year's Eve Tapas (Chocolates, nougat and other homemade sweets)

Bornos – Sauvignon Blanc Dos Marías Roble, Crianza – Manto Negro, Cabernet Sauvignon, Merlot y Syrah Champagne Henri Abelé – Chardonnay, Pinot Meunier y Pinot Noir

209 EURO p.p. (including cocktail, dinner, beverages and open bar)