

New Year's Eve Dinner

The last night of the year deserves to be celebrated in style.
This year, choose between two unique settings to welcome the New Year:
Picasso Hall or La Terraza.

Two venues, two specially curated menus for the occasion.
As the clock strikes midnight, the celebration continues with toasts, live
music and **an Open Bar.**



LOCATION	HOURL	PRICE
Salón Picasso La Terraza	8.30 pm	— €300 p.p.

At La Terraza

Welcome Cocktail

Beetroot & Raspberry Gazpacho

With goat's yoghurt and black olive powder

Bluefin Tuna Tartare

With avocado, ponzu gel and crispy nori seaweed

Smoked Burrata

With confit cherry tomatoes and pistachio pesto

Starter

Málaga Red Prawn Ceviche

With yuzu leche de tigre, cucumber, toasted corn and microgreens

First Course

Slow-Cooked Wild Sea Bass Fillet

With clam dashi broth, wakame oil, lemon gel and sea foam

Palate Cleanser

Passion Fruit & Ginger Sorbet

With coconut foam

Second Course

Veal Tenderloin with Miso & Orange Blossom Honey

With smoked sweet potato purée, warm cabbage kimchi and black sesame

Dessert

Deconstructed White Chocolate & Yuzu Coulant

With matcha cream, sake granita and miso caramel

Wine Pairing

WHITE	La Duda, Godello · Bodegas Vinos del Paseante · D.O. Valdeorras
RED	Legaris Roble · Bodegas Legaris · D.O. Ribera del Duero
CHAMPAGNE	Assailly Grand Cru · Pinot Noir · Chardonnay

Open Bar · 12:00 AM - 3:00 AM

12:00 - 1:00 am at La Terraza

**1:00- 3:00 am continues at La
Bodega**

** See our Vegetarian option on last page*

Vegetarian Option

Available in both Salón Picasso and La Terraza

Welcome Cocktail

Beetroot & Raspberry Gazpacho with goat's yoghurt and black olive powder

Avocado & Smoked Tomato Tartare with ponzu gel and crispy nori

Smoked Burrata with confit cherry tomatoes and pistachio pesto

Starter

Tofu & Green Mango Ceviche

With yuzu tiger's milk, cucumber, toasted corn and microgreens

First Course

Slow-Cooked Smoked Aubergine

With vegetable dashi broth, wakame oil, lemon gel and sea foam

Palate Cleanser

Passion Fruit & Ginger Sorbet with Coconut Foam

Second Course

Miso & Orange Blossom Honey Glazed Cauliflower

With smoked sweet potato purée, warm cabbage kimchi and black sesame

Dessert

Deconstructed White Chocolate & Yuzu Coulant

With matcha cream, sake granita and miso caramel