

GRAND SPECIAL END OF YEAR DINNER

2022 - 2023

CAVA, WINE, WATER AND BEER INCLUDED
SPECIAL NEW YEAR'S EVE BUFFET

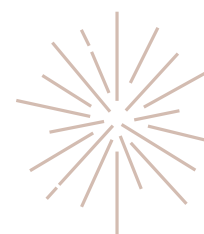


OUR CHEESE TABLE

GRANA PADANO, IDIAZABAL, ROQUEFORT,
TARTA DE CASAR, BOURSIN, RAMBOL WITH
WALNUTS FIGS, QUINCE JELLY & NUTS CRUMBLE

IBERIAN CURED HAM, SOBRASSADA, FIG COMPOTE WITH
PORT WINE, TRUFFLED HONEY, BALSAMIC REDUCTION

ASSORTMENT OF PÂTÉS, FOCACCIA AND PITTA
BREADS AND TOAST



COLD APPETIZERS



OUR GILDA WITH MOJAMA, FETA AND KALAMATA
AUBERGINE WRAP WITH SUN-DRIED TOMATOES AND MINT

SWEET POTATO CHIPS & COD BRANDADE

CAPRESE PESTO CUPS

PALAMÓS PRAWNS CARPACCIO WITH
YUZU EGGS IN SEA FOAM

TURKEY ROASTBEEF WITH ORANGE
AND CARDAMOM FLAVOURING

ENCHANTED FOREST: SLICED VENISON
WITH DICED QUINCE AND WILD BERRIES

SPECIAL NEW YEAR'S EVE BUFFET

SALAD BAR

MIX OF LEAFY GREENS

SESAME MISO MARINATED BEETROOT TARTAR
SERVED WITH AVOWASABI

ENDIVES WITH CAPONATA AND A TOUCH
OF MAPLE SYRUP

BABY TOMATOES AND ROCKET WITH TAPENADE

CAJUN ROASTED ROOTS ON A BED OF RED RADICCHIO

KALE TRINXAT WITH TOMATO CONFIT
AND VIRGIN OLIVE OIL MAYONNAISE

BEAN SALAD WITH ROSEMARY HONEY

SAUTÉED CABBAGE IN SWEET AND SOUR SAUCE
WITH CRISPY ONIONS



SEAFOOD SELECTION

LOW TEMPERATURE SQUID
WITH LIME SAUCE AND CRISPY RICE.

MUSSELS ON THE BEACH: WITH COCONUT CREAM
WITH LEMON GRASS

CLAMS IN LEEK CREAM & CORIANDER OIL

LEMON LIME GLAZED RAZOR CLAMS

POACHED PRAWNS WITH THEIR OIL
AND GRAPEFRUIT PERFUME

LOLLIPOP OF TEMPURA PRAWNS WITH BLACK AIOLI

SPICY BISQUE WITH CRAB CLAWS
AND A TOUCH OF GINGER

MEDITERRANEAN STYLE GRILLED LANGOUSTINES



SPECIAL NEW YEAR'S EVE BUFFET

WARM TAPAS

BABY POTATOES AU GRATIN WITH LEEKS
AND TRUFFLED MUSHROOMS

MASALA CAULIFLOWER TARTLETS

ASSORTMENT OF HOMEMADE CROQUETTES

MINI PUMPKIN WITH WILD BOAR RAGOUT

MONKFISH FRITTERS WITH MOJO PICON SAUCE

MUSHROOM CAPPUCINO: WARM CUP WITH SEASONAL
MUSHROOM CREAM AND CHESTNUT CARAMELISATION

BRIE IN PUFF PASTRY WITH FIG JAM AND ROSEMARY
BREAD CRUNCHIES

SORBET WITH CAVA AND SURPRISE
(SERVED AT THE TABLE)

MAIN COURSES

MUSHROOMS STUFFED TURBOT WITH CREAMY
CHESTNUT SAUCE

LOW TEMPERATURE ROASTED SUCKLING LAMB
WITH MASALA SAUCE, PICKLED VEGETABLES
AND BRUSSELS SPROUTS.

VEGAN OPTION: JACK FRUIT INGOT WITH CREAMY
CHESTNUT SAUCE, PICKLED VEGETABLES
AND BRUSSELS SPROUTS

CHILDREN'S OPTION: FLAMENQUÍN STUFFED
WITH IBERICO AND CHEESE WITH NOISETTE
POTATOES AND A DUO OF SAUCES.



SPECIAL NEW YEAR'S EVE BUFFET

ASSORTED DESSERT BUFFET

VEGAN MATCHA GREEN TEA CREAM WITH FRESH FRUITS

CRUMBLE CARROT CAKE CUPS

LEMON PIE WITH SWISS MERINGUE

ALMOND TART WITH JELLIED MISTELA SHOT

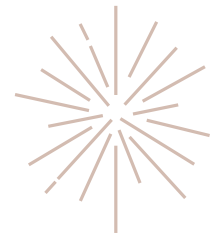
THREE CHOCOLATES' CUP

PAN D'AU CHOCOLAT WITH EVOO PEARLS AND RED SALT

FRUITS INFUSED IN ORIENTAL SPICES



LUCKY GRAPES
NOUGAT, COFFEE, AND LIQUOR



REQUEST PRICE

*VEGAN OPTION (RESERVATION IN ADVANCE)

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