NEW YEAR'S EVE MENU 2026–2027

Welcome glass of cava

APPETISERS

Crispy wonton with Balfegó red tuna tartare and mango and strawberry caviar.
Oxtail lollipop.

TO START

Blue lobster bisque with robata-grilled scallop.
Sashi beef T-bone steak tartare with foie gras mi-cuit, chocolate and Pedro Ximénez.
Grilled Maitake mushroom from Montseny, served with béarnaise sauce and delicate ham salt.

MAIN COURSE

Barquero wild cod loin in crispy Korean-style tempura, served with a piquillo pepper and garlic emulsion and tartar sauce

Grilled Nebraska (USA) Black Angus beef, finished with gold leaf, cauliflower cream and confit carrots.

DESSERT

Pavlova with passion fruit curd and yellow exotic fruits.

TO CELEBRATE THE MIDNIGHT COUNTDOWN

Lucky grapes, a selection of Spanish nougats and party favours.

WINE SELECTION

Gallegos de Lluvia y Calma – Godello.
Viña Pomal Reserva – Rioja D.O.
Torelló Especial Gran Reserva Brut – Corpinnat.

PRICE PER PERSON: 159

INFORMATION & RESERVATIONS

Dinner will be served in our main dining room from 8:00 to 8:30 pm. From midnight, the celebration will continue at Cocktail Bar Bala with a DJ until 3:00 am.
Full prepayment is required to confirm the reservation.