NEW YEAR'S EVE AT DÔME

SELECTION OF APPETISERS

STARTER TO CHOOSE

Chicken cannelloni with porcini mushroom cream and foie gras
or
Chargrilled scallops with cauliflower purée, green asparagus and cava beurre blanc
or
Roasted beetroot with burrata, asparagus and beetroot reduction (VEGETARIAN)

MAIN COURSE TO CHOOSE

Roasted cabbage with celeriac purée, sautéed mushrooms and roasted vegetable sauce (VEGAN)
or
Grilled red snapper, pumpkin and sage purée, fish roe emulsion and morel mushrooms
o
Chargrilled beef tenderloin with smoked sweet potato and caviar lentil risotto with foie gras

PREDESSERT

A delicate sweet bite to prepare the palate for dessert

DESSERT

Creamy 70% dark chocolate lingot filled with hazelnut cream and praline mousse



INCLUDES

New Year's party favours, the traditional twelve lucky **grapes** and a **glass of cava** to welcome 2027

Access to the Cosmic after-dinner Party, including **one drink**.
The Cosmic Party will begin at midnight and continue until 3:00 AM featuring a DJ set by RAVINOVTIZ



CHOOSE WHERE TO DINNER

DÔME ROOM: 165€ PER PERSON
Drinks not included

MANA ROOM: 195€ PER PERSON
Dinner with DJ set by Xavier Siquier from 7:30 PM
(Drinks not included)

DÔME

*All prices include VAT.

ALÉRGENOS MENÚ NOCHEVIEJA
ALLERGENS NYE MENU

Canelón de pollo
Chicken Cannelloni
Hähnchen-Cannelloni

Vieiras a la brasa
Chargrilled scallops
Gegrillte Jakobsmuscheln

Remolacha asada con burrata
Roasted beetroot with burrata
Geröstete Rote Bete mit Burrata

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Col asada con puré de apionabo
Roasted cabbage with celeriac purée
Gerösteter Kohl mit Selleriepüree

Pargo brasa
Grilled red snapper
Red Snapper vom Grill

Solomillo de ternera brasa
Chargrilled beef tenderloin
Gegrilltes Rinderfilet

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Lingote de chocolate
Dark chocolate lingot
Schokoladenbarren aus Schokolade

Gluten · Leche Milk · Huevo Egg · Crustáceo Crustacea · Pescado Fish · Molusco Mollusc · Soja Soy · Cacahuete Peanut · F. cáscara Nuts · Sésamo Sesame · Mostaza Mustard · Sulfito Suphites · Apio Celery

* El **salmón y el atún** que utilizamos ha sido sometido a un tratamiento de congelación a -20º durante un mínimo de 24h. / The **salmon and tuna** we use has been subjected to a freezing treatment at -20ºC for a minimum of 24h. //Por las características de instalación, manipulación y elaboración del establecimiento, **todos nuestros productos son susceptibles de contener de manera directa o a través de la contaminación cruzada algún tipo de alérgeno o sus trazas.** / Due to the installation, handling, and preparation characteristics of the restaurant, **all our products are susceptible to containing some type of allergen or traces of allergens, either directly or through cross-contamination.**

DÔME