NEW YEAR'S EVE
vegetarian menu

SELECTION OF APPETISERS

GRAMONA IMPERIAL CAVA
Xarel lo, Macabeo, Parellada, Chardonnay (D.O. Cava)

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ROASTED PUMPKIN RISSONI
zucchini flower, pecorino crisp, pumpkin seeds and sage oil

STAIRWAY TO HEAVEN 2025 · WHITE
Sauvignon Blanc (V.T. Mallorca)

MARTO CHEESE, PINE NUT
AND SUNDRIED TOMATO CANNELLONI
with fermented vegetables and lemongrass sauce

QUINTA APOLONIA 2025 · WHITE
Verdejo (V.T. Castilla y León)

SLOW-COOKED EGG
Korean mushrooms, red pepper pil-pil
and chanterelle foam with truffle

PARADA DE ATAUTA 2022 · RED
Tinto Fino (D.O. Ribera del Duero)

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PREDESSERT
a light, sweet touch to refine the senses before dessert

DESSERT
chocolate, peanut, caramel and crunchy praline

Welcome 2027!

TOAST WITH CHAMPAGNE JEAN VILLARÉ
Pinot Meunier, Chardonnay (AOC Champagne)

WITHOUT PAIRING 160€ p.p
WITH CHAMPAGNE AND PAIRING 215€ p.p

***All guests at the table must choose the same option.**

KOA

COSMIC PARTY!

After midnight countdown, the **Cosmic Party** begins **at our restaurant Dôme** (just a 5-minute walk away).

Party with **DJ set by Ravinovitz** until 3:00 AM at Sala Mana, the ground floor of Dôme.

ASK ABOUT OUR TICKET PACKAGES!

DÔME
CARRER UNIÓ 2A, PALMA DE MALLORCA

ALÉRGENOS
MENÚ VEGETARIANO

ALLERGENS VEGETARIAN MENU

APERITIVIOS · APPETISERS · APPETITHÄPPCHEN

Gyoza de setas encurtidas con mayonesa de rábano picante
Pickled mushroom gyoza with horseradish mayonnaise
Eingelegte Pilz-Gyoza mit Meerrettich-Mayonnaise

Berenjena asiática sobre lingote de arroz frito
Asian eggplant on crispy fried rice ingot
Asiatische Auberginen auf knusprigem gebratenem Reisbarren

Corte de tomate concassé osmotizado, trufa y caviar vegetal
Osmotized tomato concassé slice with truffle and plant-based caviar
Osmotierte Tomaten-Concassé-Scheibe mit Trüffel und pflanzlichem Kaviar

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Rissoni de calabaza asada
Roasted pumpkin rissoni
Gerösteter Kürbis-Rissoni

Canelón de queso marto
Marto cheese cannelloni
Cannelloni mit Marto-Käse

Huevo a baja temperatura
Slow-cooked egg
Niedertemperatur-Ei

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Chocolate, cacahuete, caramelo y praliné crujiente
Chocolate, peanut, caramel and crunchy praline
Schokolade, Erdnuss, Karamell und knuspriges Praliné

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.**

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