

NEW YEAR'S EVE MENU

HAPPY 2026

CHEF'S AMUSE-BOUCHE

Liquid Campari ravioli with orange

STARTERS

Red tuna belly ingot, tomato ice cream, green apple and ginger foam

Crispy raw prawn with sea essence extract

Creamy duck liver with Pedro Ximénez, mangosteen and arugula

Sea urchin royal, plankton hollandaise and sturgeon roe

FROM THE SEA

Lobster with spider crab and pea jelly with prawn snow

FROM THE LAND

Our Cala del Pi-style Wellington beef fillet

TO FINISH

Sweet Nature.

*Chocolate tree with cookie crumble, red fruits and cherry ice cream,
finished with a sugar cloud*

CELLAR

Mineral waters

White wine from Gressa D.O Empordà

Red wine Aires de Garbet D.O Empordà

Champagne Taittinger Brut A.O.C Champagne

Grapes and Party Favours

Open Bar and DJ Music until 3:00 a.m.

Late-night Buffet of Sweet and Savory Pastries

Price

€ 280

VAT included

**Guests with allergies or intolerances, please consult our staff
Information and bookings: 972 82 84 29 - hotelcpi@salleshotels.com
www.hotelcaladelpi.com*