

Gala Dinner - Show

New year's eve

Cervantes Restaurant | Floor 4 | 20:00 at the end of the party 03:00

Welcome Cocktail

Cold Canapés

Salmorejo with red tuna tartare
Shrimp and sea bass ceviche
Cod brandade and black truffle cone
Pastrami and kimchi wrap

Hot Canapés

Grilled octopus and potato brochette
with paprika mayonnaise
Spinach and gorgonzola croquette
Mini brioche of duck, boletus and morels
Wonton of spider crab and sea urchin

Stations

Daniel Sorlout Oyster Station
Iberian Ham, Iberian cold cuts and
cheese Station
Molecular cocktail bar and flair bartender

Winery During the Cocktail

Vionta Albariño (DO. Rías Baixas)
Ramón Bilbao Reserva (D.O Rioja)
Champagne Moët & Chandon

Gala Dinner

Starter

Grilled king prawns over smoked eel salad

Main Course

Beef rib lacquered in its juice, wild mushrooms and tubers

Dessert

Chocolate cake, creamy peanut butter and caramel popcorn

Winery During the Gala Dinner

Flor de MUGA Rosado (DO. Rioja)
Matarromera Crianza (DO. Ribera del Duero)
PX Los Amigos (D.O Montilla-Moriles)
Champagne Moët & Chandon Brut (D.O Champagne)

Christmas sweets and lucky grapes

New Year's Eve Party

Open bar of first brands, wine, cava, beers and soft drinks

Late night snack: Mini buns of salmon and Iberian sausages. Mini burgers
Spanish callos. Chocolate with churros. Christmas sweets.

Dinner Price Precios con IVA incluido

395 €

Price per person

140 €

Children under 12 years

**Special
children's menu**

To book visit our website www.riu360rooftopbar.com
Para more information contact navidad.plazaespana@riu.com

