NEW YEAR'S EVE
Gala

BAHIAZUL
• RESORT •
FUERTEVENTURA

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SELECTION OF IBERIAN CURED MEATS AND INTERNATIONAL CHEESES

Tasting of Iberian cured meats
Assorted cheese boards selected by our chef
Selection of artisan breads

GOURMET SMOKED FISH SELECTION

Salmon loins
Cod
Tuna
Swordfish
Eel

SALADS, CRUDITÉS AND COLD DISHES

Fresh seasonal crudités
Pickled vegetables
Selection of sauces, dressings and vinaigrettes

INDIVIDUAL TASTING DELICACIES

Tomato soup delicately flavoured with cardamom
Galician-style octopus carpaccio
Trout and avocado mille-feuille with Marie Rose sauce
Idiazábal cheese macaron on a fruit coulis
Mini blinis with salmon mousse and fish roe
Seafood salad with citrus dressing
Seaweed and edamame delicacy with sesame oil
Marinated quail
Idiazábal cheese lollipop with Pedro Ximénez reduction
Chef's-style tuna tataki
Foie gras terrine with red berry preserve

FRESH SEAFOOD DISPLAY

White prawns
King prawns
Mussels
Razor clams
Norway lobster

SEAFOOD CREAM SOUP WITH FRESH SEAFOOD

LIVE COOKING STATION WITH FRESH PRODUCTS, SAUCES AND SIDE DISHES

Beef tenderloin with foie gras and mango chutney
Beef sirloin with pepper sauce
Yakitori skewers with teriyaki sauce
Local Canary Islands wreckfish
Tuna with soy sauce
Grilled Norway lobster
Grilled king prawns
Green asparagus
Sautéed garden vegetables
Sautéed Portobello mushrooms
Traditional Tenerife Papas Bonitas

OUR FESTIVE CUISINE AND ACCOMPANYING SIDE DISHES

Traditionally roasted lamb with oven-baked potatoes
Monkfish in American-style sauce with Canarian potatoes
Stuffed poularde with red berries and pine nuts
Navarre piquillo peppers stuffed with salt cod brandade
Duck confit with confit shallots and forest berries
Chicken tenderloins in crispy panko coating
Tomato and basil flan with ratatouille
Prawns with crispy garlic
Queen scallops with butter
Homemade croquettes
Risotto with prawns and porcini mushrooms

SWEET DELIGHTS

Assorted miniature pastries
Chocolate truffles
Selection of Christmas cakes and sponges
Assorted pralines
Cream-filled choux pastries
Gluten-free cakes
Selection of Spanish Christmas nougat (turrón)
Traditional Spanish Christmas sweets

LATE-NIGHT SNACK

Cheese boards
Iberian cured meat platters
Traditional Spanish garlic soup

Sweets and candy

WINE SELECTION

Red wine – D.O. Rioja Reserva
White wine – D.O. Malvasía Volcánica
Champagne

If you have any allergies or intolerances, please consult our staff.Our dishes may contain traces of other allergens.
Please enquire about prices at Reception.