CHRISTMAS Gala

BAHIAZUL
· RESORT ·
FUERTEVENTURA

CHRISTMAS *Gala*

CHRISTMAS Gala

A SELECTION OF IBERIAN CURED MEATS & INTERNATIONAL CHEESES

- Tasting selection of Iberian cured meats
- Assorted cheese boards, carefully selected by our chef
- Selection of artisan breads

GOURMET SMOKED FISH SELECTION

- Salmon
- Cod
- Herring
- Swordfish
- Eel

SALADS, CRUDITÉS & COLD DISHES

- Fresh seasonal crudités
- Pickled vegetables
- Selection of sauces, dressings and vinaigrettes in individual portions
- Mango gazpacho infused with fresh mint
- Roasted aubergine hummus served with seasonal crudités
- Beef tenderloin carpaccio with Parmesan shavings
- Asparagus and carrot bundles
- Baby gem lettuce hearts with Cantabrian anchovies
- Duck magret with forest berry coulis
- Foie gras bonbons with quince paste and pistachios
- Hake brandade with Navarre pepper coulis
- Tabbouleh with fresh vegetables
- Three-colour vegetable pudding
- Chef-style tuna tataki

FRESH SEAFOOD BOAT

- White shrimp
- King prawns
- Mussels
- Razor clams
- Langoustines

Cream of Boletus Edulis Mushrooms with Morel Shavings

LIVE COOKING STATION

Freshly prepared products accompanied by a selection of sauces and side dishes.

- Lamb chops
- Beef sirloin with Maldon sea salt flakes
- Pork tournedos with Gorgonzola sauce
- Glazed salmon
- Grilled king prawns
- Grilled langoustines with garlic dressing
- Traditional Tenerife Papas Bonitas
- Sautéed Portobello mushrooms
- Salt-baked wild asparagus

OUR CHRISTMAS SPECIALTIES & SIDE DISHES

- Traditional Segovian-style roast suckling pig with hazelnut potatoes
- Christmas turkey with prune and raisin sauce
- Confit Iberian pork cheeks with Port wine reduction and shallots
- Crispy panko-coated chicken
- Hake in traditional green sauce
- Galician-style confit octopus
- Prawn gyozas with oyster sauce
- Galician mussels with Canarian mojo sauce
- Red prawn ravioli
- Homemade croquettes
- Seafood rice stew

A SWEET FINALE

- Christmas pears caramelised in red wine
- Selection of Christmas cakes and festive sponge cakes
- Assorted petit fours
- Chocolate truffles
- Cream-filled profiteroles with chocolate coulis
- Assorted gluten-free cakes
- Selection of Spanish turrón
- Traditional Christmas sweets

WINE SELECTION

- Rioja D.O. Reserva red wine
- Malvasía Volcánica D.O. white wine
- Cava

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.