



New Year's Eve Dinner

APPETIZER AND STARTER BUFFET

ASSORTMENT OF SMOKED AND RAW

Atún ahumado en aceite de granadas y alcaparras

Salmón ahumado, vinagreta de piparras y gengibre y caviar de limón

Cebiche de lubina con leche de tigre especial del Chef

Aguachile de vieiras al estilo de "Los Cabos"

CHEESES AND CURED MEATS

Selection of international cheeses

100% acorn-fed Iberian ham

Assortment of 100% Iberian cured meats

STEAMED SEAFOOD

Red shrimp, Norway lobster, and prawns from Cádiz with a variety of dressings

Rock octopus with criolla sauce

SALADS

Mediterranean greens with marinated goat cheese, pickled pears, cured duck breast, nuts, and a mustard-ratafia vinaigrette

Raf tomato, tuna belly, and pickles

Roasted vegetable escalivada with rosemary oil and pine nuts

MAIN COURSE

Oven-baked sea bream filet with lemon and saffron oil

Monkfish and seafood stew Menorcan-style

Conchiglie "pasta e vongole"

Grilled ribeye steak with roasted garlic butter and seasonal fresh truffle

Cuts of roasted lamb leg in its "traditional rancio-style wine" jus with chestnuts and prunes

Charcoal-grilled pork ribs with cava and mushroom sauce

SIDE DISHES

Roasted sweet potatoes au gratin with goat cheese from "La Cerdanya"

Charcoal-grilled asparagus with hazelnut butter

Truffled potato cake

Shallots sautéed in "Pedro Ximénez"

DESSERT

Peti Fours de L'Atelier de Fabien Armisen

WINE CELLAR

Vora La Mar

(D.O Alella)

100% Pansa Blanca

912 de altitud

(D.O Ribera del Duero)

100% Tempranillo

Stars Brut Reserva 2021

(D.O Cava)

Xarel-lo, Macabeu
and Parellada

LIVE MUSIC

with the band

"St. Michael's Coast"

y

Welcome to 2025!



LA COLLADA

HOTEL & SPA

★★★★

Ctra. Nacional 260, Km. 155 · 17537 Toses (Girona)

Price per person:

Adult **175€**

*Child **80€**

(Ages 3 to 10)