

Christmas

in Blue

by the *mediterranean* sea

New Year's Eve Menu

COCKTAIL

Hand-carved Iberian Ham (PDO)

Manchego Cheese 12 months matured (PDO)

Russian Salad with Prawns and Scarlet Shrimp Mayonnaise

Quenelle of Cured Iberian Pork Sausage and Pickles
with Fried Bread

Battered and Fried Cod, Sweet Red Pepper
and Black Garlic Aioli

Boletus Edulis Croquette on Smoked Bacon
and Truffle Mayonnaise

Traditional Seafood Salad with Octopus,
Monkfish and King Prawn

GALA DINNER

Pumpkin Cream infused with Rum and Rosemary, Lobster
Medallions, Crunchy Diced Pumpkin, Tarragon Butter and
Orange Caramel with Extra Virgin Olive Oil

Roasted Sea Bass over Galician-style Scallop and Mussel Stew,
Parsnip Purée and Velvet Crab Sauce

Prime Tenderloin Cut of Retinta from Extremadura, Seasonal
Sautéed Mushrooms with Pork Belly, Wood-fired Potato and
Perigord Sauce finished with Chives

“Dead by Chocolate”: Dark Chocolate Mousse Cake and
Praliné with Various Textures of Gianduja and White

WINE LIST

Marques de Cáceres D.O Rueda- (Verdejo)

Finca Antigua D.O La Mancha- (Syrah)

Roger Goulart Millésimé Reserva D.O Cava.
(Xarel-lo, Macabeo Parellada)

New Year's Eve

The Experience

GALA DINNER
+
ACCOMMODATION*
+
NEW YEAR'S BRUNCH

680€
FOR TWO PEOPLE*

*Accommodation in shared double room

*Please consult conditions and rates for children

*VAT included

Cocktail starts at: 8:00 p.m.

Cocktail with live piano music

The twelve lucky grapes

Party favors, open bar, and DJ music

New Year's Brunch buffet from 8:00 a.m. to 3:00 p.m.
with live jazz music

Late check-out until 2:00 p.m.

Dress code: Black Tie

More information and bookings

952 922 000 (Ext. 1) | 683 285 081

reservas@hotelesipv.com

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