



NEW YEAR'S EVE MENU

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ELBA SARA BEACH & GOLF RESORT * * * *



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hoteleselba.com

GALA DINNER



SOUPS AND CREAMS

Seafood cream.

Poultry consommé with truffle.

Cold Cherry tomato soup with feta cheese powder, prawns, and cardamom.

CRUDITÉS AND TOPPINGS SELECTION

Lettuce, tomato, onion, carrot, celery, peppers, beetroot, carrot, palm hearts, seeds.

Croutons, parmesan, and tuna.

CHEESE, NUTS AND JAM SELECTION

Brie with truffle, Wensleydale, Cabrales, Torta del Casar, Tetilla, gorgonzola, goat cheese with gofio, Mahón cheese

Crackers, toasts, grissinis, and honey.

Nuts: dates, figs, raisins, plums, dried banana, papaya, and pineapple.

Jams: tomato, cranberry, and bitter orange.

COLD CUTS SELECTION

Cured beef, venison chorizo, wild boar salchichón, Iberian chorizo and salchichón,
cured loin, morcón, and Iberian ham.

PICKLES AND SALTED ITEMS

Sun-dried tomatoes, olives stuffed with cheese, green and black olives,
sweet-and-sour gherkins, anchovies, and marinated sardines

SEAFOOD AND SMOKED PRODUCTS

Prawns, mussels, razor clams, velvet crabs, shrimp, Norway lobsters, octopus, smoked salmon,
smoked mackerel and tuna, smoked swordfish, pickled herring, bellavista salmon

OYSTER STATION

COMPOSED SALADS

CCrispy chicken salad with cherry tomatoes, parmesan, and anchovies (glass).

Arugula, lamb's lettuce, orange segments, and duck ham with balsamic (glass).

Escalivada of roasted vegetables (vegan).

Black rice salad with soybeans and avocado.

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FUERTEVENTURA



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SPECIALS

Salmon sashimi marinated with soy and sesame.

Seafood cake with pepper coulis.

Lollipop assortment.

Macaron duos.

Cones filled with banana chutney and foie mousse, cod brandade and spinach mousse.

Lobster salad.

Blinis station with red and black caviar, lime, hard-boiled egg, chives, and sour cream.

Beef carpaccio with truffle mayonnaise and balsamic vinaigrette.

Zucchini cannelloni with ricotta, figs, and citrus vinaigrette (vegetarian).

PÂTÉS SELECTION

Pepper artisan pâté.

Port wine pâté.

Salmon mousse.

Three-crustacean pudding.

Roquefort pâté.

Lobster dome with Champagne.

Shrimp and foie cake.

HOT DISHES

FISH

Salmon with fennel and dill sauce.

Cod supreme with coconut milk, green curry, and Atlantic prawns.

Galician-style scallops.

MEAT

Duck magret with hazelnut praline.

Oven-baked veal shank with wine sauce, prunes, and asparagus.

Glazed veal rib lingo.

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SHOW COOKING

Sea bass.
Sama.
Atlantic prawns.
Beef tenderloin with mushroom and truffle sauce.
Iberian secreto with red fruit sauce.

SIDE DISHES

Vegetable crumble.
Candied piquillo peppers (vegetarian).
Red cabbage with Christmas spices.
Roasted parsnips.
Octopus croquettes.
Potato gratin.
Steakhouse potatoes.

PASTA AND RICE

Beet gnocchi with green pesto (vegetarian).
Squid ink taglierini with cherry tomatoes and prawns.
Creamy lobster rice.

CARVING STATION

Roasted sirloin with meat jus and Oporto reduction.
Crispy suckling pig.

VEGETARIAN

Quinoa risotto with wild mushrooms and zucchini (vegan).
Vegetable gyoza with truffle sauce.

FOR CHILDREN

Chicken rings.
White rice with vegetables.
Broccoli au gratin with béchamel.

SAUCE CORNER

Sour cream, tartar, aioli, rose sauce, soy, Tabasco, Worcestershire, yogurt & mint,
BBQ, mayonnaise, mustard & honey.

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GALA DINNER



DESSERTS

Assorted Christmas pastries.
Clock cakes.
Noah's log cakes.
Assorted macarons.
Assorted mousses.
Homemade pastries.
Mini baklava.
Homemade jellies.
Chocolate fountain.
Candy corner.
Seasonal fruits.

WINES & DRINKS

White Wine: El Grifo D.O. Lanzarote.
Red Wine: Obálo Crianza D.O. Rioja.
Cava: Freixenet Blanc de Blancs (Brut Nature) D.O. Cava.
Mineral water, soft drinks, and juices.
Beers (alcoholic and non-alcoholic).

PRICE PER PERSON: 155,00 € (IGIC included)

*Drinks included only in the all-inclusive plan

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