La Barra
DE Ultramarines

Gala Dinner
NEW YEAR'S EVE 2026

SNACKS

ACORN-FED IBÉRICO HAM

RED PRAWN CROQUETTE

QUEEN SCALLOP
with piparra pepper jus

STARTERS

STEAK TARTARE

GRILLED CARABINERO PRAWN
with espagnole sauce and pickled cauliflower

MAINS

BAKED RED MULLET & RED PRAWN SUQUET

ROAST SUCKLING PIG INGOT
garlic cream and grilled peach

DESSERT

CHOCOLATE & TURRÓN MOUSSE

WINE PAIRING

D.O. BIERZO
MAURO
Godello

D.O. RIBERA DEL DUERO
PSI
DOMINIO DE PINGUS
Tinta Fina, Garnacha

D.O. CHAMPAGNE
POL ROGER
BRUT RÉSERVE
Chardonnay, Pinot Noir, Meunier

370€
PER PERSON

PARTY FAVOURS & TWELVE LUCKY GRAPES
OPEN BAR on our rooftop Reposado Bar + 250€