La Barra
DE Ultramarines

Gala Dinner
NEW YEAR'S EVE 2026

VEGETARIAN MENU

SNACKS

COMTÉ CHEESE
aged 48 months

ARTICHOKES
with truffle-cured egg yolk

ROASTED CARROTS
with codium seaweed mayonnaise

STARTERS

CURED KOHLRABI
with piparra pepper jus

TOMATO TARTARE

WINTER VEGETABLE MENESTRA

MAINS

GRILLED CAULIFLOWER
buffalo butter beurre blanc and mountain caviar

ROASTED CELERIAC TATIN
with winter black truffle

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

300€
PER PERSON

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