MAKÁÁ

GALA DINNER
NEW YEAR'S EVE 2026

Vegetarian Dinner

SNACKS

COMTÉ CHEESE
aged 48 months

ARTICHOKES
with cured egg yolk and truffle

ROASTED CARROTS
with codium seaweed hummus

STARTERS

KOHLRABI
with piparra pepper jus

SMOKED TOMATO TARTARE

RICOTTA BLINI
with white truffle

WINTER VEGETABLE MENESTRA

MAINS

GRILLED CAULIFLOWER
buffalo butter beurre blanc and beluga caviar

ROASTED CELERIAC TATIN
with winter black truffle

CHARCOAL-GRILLED WILD RED SEA BREAM
browned buffalo butter beurre blanc with caviar,
Mediterranean fennel faux migas and Galician golden clams

PRE-DESSERT

BUDDHA'S HAND & MANDARIN SORBET
lime leaf and champagne

DESSERT

RUM BABA
with winter black truffle

WINE PAIRING

DO. VALDEORRAS
LOURO DO BOLO
Godello

DO. RIBERA DEL DUERO
PAGO DE CARRAOVEJAS
Tinta Fina, Merlot, Cabernet Suavignon

DO. CHAMPAGNE
RUINART BLANC DE BLANCS
Chardonnay

500€
PER PERSON

PARTY FAVOURS AND TWELVE LUCKY GRAPES

OPEN BAR FROM 00:15 TO 03:00 · +200€