NEW YEAR'S EVE **DINNER** 2026

HOTEL ENVIA ALMERIA SPA & GOLF *****

APPETIZER

Welcome toast

Gala Vol-au-vent with tapenade and thyme-confit tomato

Wonton purse with a spinach heart

Eggplant cannelloni gratinated with mozzarella and its Iberian air

STARTERS

Warm prawn salad with mango and pomegranate accents, served with a delicate "Del Monte" pineapple vinaigrette

FISH

Chardonnay-Poached sturgeon with grapes, golden potatoes infused with tarragon, and bias-cut braised celery

INTERMEZZO

Granny smith sorbet with a crisp apple veil

MEAT

Iberian pork pluma on a bed of roasted Sweet potatoes, with a trio of crispy peppers and a touch of bourbon dijon sauce

DESSERT

Passion fruit delight with caramelized Hazelnuts and mint sauce

Lucky grapes and festive sweets

WINE SELECTION & DRINKS

White Wine: **Melior de Matarromera - Verdejo** (D.O. Rueda)
Red Wine: **Protos crianza** (D.O. Ribera del Duero)
Cava (Sparkling wine) : **Prima Vides de Codorniu** (D.O. Cava)

Water, soft drinks or beer
Coffee or tea (upon request)

KID'S NEW YEAR'S **EVE DINNER** 2026

STARTERS

Festive bites

Golden ham croquettes

Cones of crispy chicken fingers

Mini burguers

Mini focaccias

MAIN

Pork medallions Piccata-style with golden Noisette potatoes

SORBET

Granny smith sorbet with a crisp apple veil

DESSERT

Creamy cheesecake with forest berries

Lucky grapes and festive sweets

DRINKS

Water or soft drinks

Live music performance during the cocktail reception, followed by party favors, an **open bar and DJ entertainment througout the evening**

Guests: Adult 160€ | Child 75€
Non-guests: Adult 185€ | Child 85€

**Children up to 12 year-old.*