



# LA GAVIOTA del Atlántico

## NEW YEAR'S EVE 2025/2026

### WELCOME APERITIF

#### Mimosa Aurea del Tramonto

A bright, citrus-sparkling drink that opens the evening with liveliness and sunny notes

### STARTERS

#### Warm Mountain Breeze and Honey

Golden crostini topped with melted Rie, crispy speck, and Canarian honey

#### Three Waters Iodized Symphony

Smoked salmon with orange zest

Fresh system with lemon pearl

Classic-style prawn cocktail

### FIRST COURSES

#### Pistachio Cream Soup and Paccheri

Handmade panzetti served over a Siellian pistachios cream and crispy onion

#### Crispy Sea-Flavoured Treasure Chest

Rize with aucchiali and shrimp wrapped in a golden crust,  
filled with a bechamel heart and crowned with a dipped king prawn

### SECOND COURSES

#### Salmon Veil with Golden Lemon

Salmon fillet in a lemon reduction with light honey,  
potato cream, and crispy asparagus

---

or

---

#### Roast with Noble Herbs and White Wine

Slow-roasted meat with sage and bay leaf, served with  
rosemary potatoes and caramelized carrots

### DESSERT

#### Hie Majesty the Sicilian Cannoli

Crispy shell filled to order with silky ricotta

### TRADITIONAL BEST WISHES

Midnight Toast

Cotechion and Good-Luck Lentils

Good-Luck Grapes

For information and reservations: 602 381 106/658 861 994