



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 Brie, crispy speck, and Canarian honey

Three Waters Iodized Symphony

Smoked salmon with orange zest

Fresh scallop with lemon pearl

Classic-style prawn cocktail

FIRST COURSES

Pistachio Cream Soup and Paccheri

Handmade panzetti served over a Sicilian pistachios cream and crispy onion

Crispy Sea-Flavoured Treasure Chest

Rice with alici 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

His 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