



*Discover our*  
**NEW YEAR'S EVE MENU 2025**

To celebrate the arrival of the new year, we have crafted an exclusive New Year's Eve menu designed to offer our guests a unique and unforgettable dining experience. Each dish captures the essence of our cuisine, blending carefully selected ingredients with exquisite technique. Paired with a selection of wines that enhance every flavour, this special menu invites you to enjoy an exceptional evening and to see out the year with elegance and great taste.



# New Year's Eve Menu

## Amouse bouche to start the evening

**Caviar** with noisette butter

**Red prawn** with pickled tomato

Roasted **pumpkin** cannelloni with fresh grated **truffle**

Smoked **pigeon breast** with parfait of its livers

**Sea urchin** mi-cuit with celery root water

**Scarlet prawn**, its bisque and crispy rice

**Hamachi (yellowtail)** in a miso broth, with cured yolk

Confit and lacquered **duck**, sweet potato and orange  
in Palo Cortado sauce

**Chocolate**, coffee meringue, and nougat ice cream



## Wine Selection

**Veuve Clicquot Extra Brut Extra Old**

*A.O.C Champagne*

**La Escribana vino de pasto**

*IGP Vino de la Tierra de Cádiz*

**Chateau d'Esclans Rosé**

*A.O.C Côtes de Provence*

**La Sombrilla**

Treixadura - Godello - Albariño · *D.O Ribeiro*

**Numanthia**

Tinta de Toro · *D.O Toro*

Water, beer, and soft drinks included

**Lucky grapes**

**Party favors**



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Price per person · **490**, tax included.  
Open until 1 am.

Food allergies must be informed in advance and we are happy to adapt this menu.

**RSVP** on [info@restaurantemessina.com](mailto:info@restaurantemessina.com) or directly on our website  
<https://restaurantemessina.com/reservas/> or +34 679 77 00 62.

A payment of 200 euros is required in advance to confirm the reservation. **Cancellations** fully **refundable** until **10 days** prior to the event.

*We are delighted to assist you in anything you related to this evening.*

