



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.

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New Year's Eve Menu

A mouse 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*

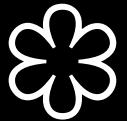
Numanthia

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@restauratemessina.com or directly on our website <https://restauratemessina.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.

