

# M E S S I N A

R E S T A U R A N T E

## **BEFORE STARTING**

### **CAVIAR EXPERIENCE**

10gr Beluga caviar and 1 glass of Champagne  
Veuve Clicquot Yellow Label  
50€

30gr Beluga caviar and 2 glasses of Champagne  
Veuve Clicquot Yellow Label  
130€

50gr Beluga caviar and 2 glasses of Champagne  
Veuve Clicquot Yellow Label  
198€

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## TASTING MENU 24'

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Dried fruit emulsions

Made of **almond** served with a typical andalusian sauce and home-made raisins

Made from **macadamia nut** served in an oriental mousse

A pesto made of **pine nut with Atlantic mackerel**

Marinated **shrimp** with blue cheese mousse and citrus peel

Bruleed **Scallops** with lamb aspic

**Squid** "gazpachuelo" and the roe

**Scarlet shrimp**

**Rubber-lip grunt**, its concentrated broth, a smooth sauce and parsnip Vichyssoise (Atlantic fish)

Char-grilled **picanha beef** with lemon potatoes and aubergine demi-glace

**Apple strudel** ice cream

*This menu is to be served to all diners on the table. Price per person 140€ . Wine pairing 70€ per person. Tax included.*

*Should you wish to à la carte please ask our staff.*

## MENU MESSINA 24'

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Dried fruit emulsions

Made of **almond** served with a typical andalusian sauce and home-made raisins

Made from **macadamia nut** served in an oriental mousse

A pesto made of **pine nut with Atlantic mackerel**

### **Pigeon** "tapas"

Marinated **shrimp** with blue cheese mousse and citrus peel

Bruleed **Scallops** with lamb aspic

**Squid** "gazpachuelo" and the roe

### **Scarlet shrimp**

**Norway lobster** flan with black truffle

**Rubber-lip grunt** its concentrated broth, a smooth sauce and parsnip Vichyssoise  
(Atlantic fish)

**Sweetbread** with grilled leek and creamy black pepper

Char-grilled **picanha beef** with lemon potatoes and aubergine demi-glace

Refreshing **Herbs** and **citrus**

**Apple strudel** ice cream

*This menu is to be served to all dinners on the table. Price per person 180€ VAT included.  
Wine pairing 85€*

# Discover our New Year's Eve Menu 2024

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

**Oyster** with seaweed juice

**Beluga Caviar** with noisette butter

**Langoustine** and "**pata negra**" mogote

Cured **duck**, egg yolk, and shichimi

**Scarlet prawn** tartare

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

**Lobster tail** with its cream and broth

**Sea bass**, roots, tubers, and vegetable juice

**Wagyu beef**, potato, truffle, and pesto

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

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## 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 2021**, Albariño - Treixadura - Godello, D.O Ribeiro

**Numanthia 2018**, Tinta de Toro - D.O Toro

Water, beer, and soft drinks included

Premium brand digestive included

Lucky grapes

Party packs

Price per person 450, tax included.

Open until 1.30am.

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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.

50% payment in advance is required to make this booking. Cancellations fully refundable until 1 week prior to the event.

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