

M E S S I N A



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

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 pack.

Price per person: €450, tax included.

Open until 1.30am.

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

RSVP on <https://restaurantemessina.com/reservas/>. Queries or more information can be asked on info@restaurantemessina.com or directly on +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. We are delighted to assist you in anything you related to this evening.