

Discover our

NEW YEAR'S EVE MENU 2026

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**

Appetisers

Caviar served with blinis and beurre noisette

Typical Andalusian shrimp
with parsnip emulsion

Sea urchin, creamy pumpkin
and Amontillado Sherry meringue

Cured Iberian pork served
with pears poached in red wine

Wagyu "vitello tonnato"

Spider crab cappelletti with a rich crustacean
and foie gras broth, delicately emulsified

Confit **sturgeon** with saffron velouté
and creamy minestrone

Grilled **duck magret** served with sweet potato
and a tamarind and liquorice sauce

Chocolate, chestnut and orange

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 · **450, 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** 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.

