Happy Holidays

EUROSTARS
GRAND MARINA
HOTEL ★★★★★ GL



Dear clients

We are delighted to present our exclusive New Year’s Eve menu, thoughtfully crafted to make your year-end celebration truly exceptional and memorable.

At Eurostars Grand Marina, our dedicated team will be pleased to assist you every step of the way, ensuring an elegant and unforgettable evening as you welcome the New Year in style.

Kind regards,

Should you be interested in our offerings, have any questions, or wish us to prepare a bespoke menu tailored to your needs, please do not hesitate to contact us at:

Reservations Department
E-mail: reservas@grandmarinahotel.com
Telephone: +34 744 72 20 03



New Year's Eve Gala Dinner

WELCOME DRINK & APPETIZERS

Welcome glass of Freixenet Reserva Real
Flame-confit leek, lime mayonnaise and crispy ham
Red prawn tartare with caviar
Warm scarlet shrimp (carabinero) cream
Pig's trotter bikini sandwich with spicy romesco sauce

STARTER

Langoustine and scallop salad with celeriac cream, dried fruit vinaigrette, and mixed baby leaves

FIRST COURSE

Wild sea bass with *beurre blanc*, toasted almonds and chervil oil

SEGUNDO PLATO

Dry-aged beef Rossini tenderloin with black truffle, foie gras and potato Parmentier

DESSERT

Dark chocolate crémeux with extra virgin olive oil and sea salt, white chocolate crumble, tuile crisps, and red berries

PETIT FOURS

Lucky Grapes
Traditional Christmas Nougat and waffer rolls

BEVERAGE SELECTION

Abadía San Campaio white wine
Emilio Moro red wine
Veuve Clicquot Champagne
Mineral water, soft drinks and beer

NEW YEAR'S EVE PARTY

DJ and open bar from 12 a.m. to 01:30 a.m.

LATE-NIGHT SNACK

Churros with chocolate sauce
Fruit skewers

€280

Dinner with live music performance



Children’s Menu

STARTER (CHOOSE ONE)

Macaroni with tomato sauce or Bolognese sauce
or
Slow-roasted meat cannelloni with béchamel sauce and rich meat jus

MAIN COURSE (CHOOSE ONE)

Wild sea bass with French fries
or
Aged beef tenderloin with creamy potato purée

DESSERT (CHOOSE ONE)

Chocolate brownie with vanilla ice cream
or
Seasonal fresh fruit salad

€120

Dinner with live music performance



Terms and conditions

RESERVATIONS
Full prepayment of 100% of the total amount is required and must be made no later than 15 days before the dinner. Reservations made after the 16th of the month are non-refundable.

ALLERGEN INFORMATION
Information on the allergens present in our dishes is available upon request. If you have any food allergies or dietary intolerances, please inform our staff in advance so that we can take your needs into account.



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