GRAND PLAZA HOTEL
& WELLNESS
ANDORRA

2026
NEW YEAR'S EVE
SPECIAL MENU

BY CHEF
JOSEP MORENO

DELIRANTO

APERITIF

5 Jotas Iberian ham station
with extra virgin olive oil textures

Caviar station
with crispy sea-water inspired bites

Smoked fish station
with tartar sauce and toast

Oyster station
with seaweed salad

PGI-certified cheese station
with artisan fruit jams

ushi station

COCKTAIL CANAPÉS

Deliranto's squid creation

Apple and foie gras tatin

Smoked tomato and anchovy

White prawn tartare with ajoblanco

Cured trout with mole sauce

Pyrenean blonde beef steak tartare with
mustard ice cream

00:00 H

20:00 H

STARTER

Lobster and truffle with
pine nut vinaigrette

FISH

John Dory with confit leeks
and romesco sauce

MEAT

Andorran blonde beef fillet Wellington
with Priorat wine sauce

DESSERT

Our version of lemon pie with passion fruit
and sparkling grapes

Turrón (Spanish nougat)
Petits fours
Crystallised grapes

SELECTED WINERIES

NEW YEAR'S EVE PARTY FAVOURS

420 €

Price per person

CHILDREN'S MENU

APERITIF

5 Jotas Iberian ham station
with extra virgin olive oil textures

Caviar station
with crispy sea-water inspired bites

Smoked fish station
with tartar sauce and toast

Oyster station
with seaweed salad

PGI-certified cheese station
with artisan fruit jams

ushi station

COCKTAIL CANAPÉS

Deliranto's squid creation

Apple and foie gras tatin

Smoked tomato and anchovy

White prawn tartare with ajoblanco

Cured trout with mole sauce

Pyrenean blonde beef steak tartare
with mustard ice cream

00:00 H

20:00 H

STARTER

Olive oil coca bread
with Iberian ham

Steamed king prawns
with tartar sauce

Corn chalupa
with guacamole and torreznos
(crispy pork belly)

Steamed mussels
with mandarin air

Andalusian-style fried squid
with Asian mayonnaise

Garlic shrimps

The Plaza's traditional
« cocido » croquettes

MEAT

Veal tenderloin with gratin potatoes

DESSERT

Chocolate Christmas bauble
with surprises from Santa Claus

DRINKS
NEW YEAR'S EVE
PARTY FAVOURS

130 €

Price for children aged 2 to 12