SUITES PLAZA HOTEL
& WELLNESS
ANDORRA

2026
NEW YEAR'S EVE
SPECIAL MENU

BY CHEF
JOSEP MORENO

DELIRANTO

MENU

WELCOME RECEPTION

Toasted bread with Iberian ham

Truffled brioche with mi-cuit foie gras

Traditional escudella croquette

Blue cheese and honey nigiri

Smoked salmon cone with salt cod brandade

Red tuna tartare with ajoblanco

Warm king prawn with romesco sauce

APPETISER

Confit artichokes with Iberian ham and hollandaise foam

STARTER

Lobster and truffle with pine nut vinaigrette

FISH COURSE

John Dory with confit leeks and romesco sauce

MEAT COURSE

Andorran blonde beef fillet with Priorat wine sauce

DESSERT

Creamy gianduja with vanilla sponge cake and salted caramel

Spanish nougat selection, Petit fours

BEVERAGES

Selected wines

COTILLON

270 €

For person

CHILDREN'S MENU

WELCOME RECEPTION

Toasted bread with Iberian ham

Truffled brioche with mi-cuit foie gras

Traditional escudella croquette

Blue cheese and honey nigiri

Smoked salmon cone with salt cod brandade

Red tuna tartare with ajoblanco

Warm king prawn with romesco sauce

STARTER

Olive oil coca bread with Iberian ham

FISH COURSE

Steamed king prawns with tartar sauce

Steamed mussels with mandarin foam

MEAT COURSE

Plaza-style traditional stew croquettes

Beef fillet with gratin potatoes

DESSERT

Chocolate Christmas bauble with surprises from Santa Claus

Spanish nougat selection, Petit fours

COTILLON

110 €

For children aged 2 to 12