S'AGARÓ HOTEL

COCKTAIL APERITIF & JAZZ BAND

THE MOST MAGICAL NIGHT OF THE YEAR

SHOWCOOKING & GASTRONOMIC TABLES

Iberian Table: 100% Guijuelo Iberian ham sliced to order, charcuterie, coca de cristal with tomato.

Sea Table: Normandy oysters, prawn with tartar sauce, Bluefin tuna and salmon tartare, salmon and tuna carpaccio, clams, cockles, and steamed mussels with vinaigrette.

Cheese Table: National selection with jams, nuts, and fresh fruit.

HOT APPETIZERS

Red prawn croquette, seafood stew with monkfish and prawn ravioli, scallop with Iberian pork belly veil and cava beurre blanc, mini chicken cannelloni with langoustines.

PAIRING – APPETIZER

Croft Twist – *Fino Spritz (cocktail)*

Amfitrió Perelada – *Light Red, Empordà*

Obsequi Perelada – *White, Empordà*

Early Harvest Ramón Bilbao – *Rosé, Rioja*

Gramona Aliances – *Cava, Penedès*

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NEW YEAR'S EVE MENU

THE MOST MAGICAL NIGHT OF THE YEAR

STARTER

Carpaccio and grilled carabinero
with truffled tartar sauce.

(Pairing: Oluar do Sil – Godello, Valdeorras)

CHOICE OF

Empordà duck magret with pan-seared foie and apple compote or
Turbot supreme with mini vegetables and pil-pil sauce.

(Pairing: Ramón Bilbao Limited Edition – Red, Rioja)

DESSERT

"Chocolate Clock," cocoa, hazelnut, and citrus textures by BOMBO.

(Pairing: Malvasía 2014 Freixenet – Special Cava for desserts)

Coffee and Christmas Petit Fours –
Selection of signature nougats

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NIGHT PROGRAM

20:00 h — Cocktail Aperitif & Jazz Band.

21:30 h — Dinner in the Hall.

00:00 h — Lucky Grapes & New Year's Toast with Cava Gramona Aliances – Penedès.

New Year's Eve Party & Fireworks: DJ, open bar **until 2:00 AM.**

PRICE

200€

(this price includes the pairing and open bar).

HAPPY 2026!

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RESERVATION CONDITIONS

The event has fixed start times. Punctuality is recommended to enjoy the full gastronomic experience. A one-hour cocktail will precede the gala dinner. Once the dinner begins, cocktail dishes cannot be reclaimed.

RESERVATIONS

Advance reservation required for the gala. To confirm your table, full prepayment is required at the time of booking. Please inform us in advance of any dietary restrictions or allergies.

CANCELLATION POLICY

Cancellations will be penalized 100% of the deposit paid. Similarly, deposits will not be refunded for clients who do not attend the reserved event.