HOTEL CIUTAT MARTORELL

GALA BANQUET · NEW YEAR'S EVE 2026

New Year's Eve Menu

31 December 2026

The New Year's Eve menu, served at the hotel on the night of 31 December.

Welcome drink

STARTER

Mini cannelloni of confit duck with truffle béchamel, gratinated with cheese

TO SHARE

Crystal bread with tomato and extra virgin olive oil
Hand-carved Iberian ham
Boffard cured sheep's cheese
Assortment of red prawn and oxtail croquettes
Scallops stuffed with mushrooms and cava sauce
Lobster brioche with citrus mayonnaise
Steak tartare with grated foie mi-cuit and toast

Mandarin sorbet shot

MAIN COURSE (CHOICE OF)

Grilled wild Galician turbot with Café de Paris butter reduction and confit sliced potatoes
Beef tenderloin with Pedro Ximénez on truffled parmentier
Chargrilled Iberian presa with chestnut cream and wild mushrooms on potato millefeuille

DESSERT (CHOICE OF)

Cheesecake with Sicilian pistachio cream
Coulant with vanilla ice cream

DRINKS

Wines from the Ramón Canals winery
Water, soft drink or beer

If you have any allergies or intolerances, please mention them in your request and we will adapt the menu.

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Bookings and information: form at hotel-martorell.es/en/new-years-eve-2026 · A request is not a confirmed booking.