



Artistas

Restaurante

New Year's Eve Menu 2025

Dinner of 31st of December at 7pm

"In the Shell"

Ceviche of scallops Coquilles Saint-Jacques perfumed with citrus and coral tuile



"Unexpected Treasure"

Smoked mackerel, coriander olive oil, balsamic caviar e sesame chip's



"Extravaganza"

Duck foie gras panna cotta, cherry mousse, beetroot cake and pomegranate gel



"Velvet"

Truffed roasted cauliflower soup with aged parmesan foam



"The King of the Seas"

King crab ravioloni with hokkaido pumpkin textures



"Perfume"

Lychee sorbet with violet reduction and prosecco



"Can't miss the Party"

Pink roasted fillet of black angus beef and fried wild tiger prawn with Artistas potato, grilled zucchini and bisque sauce



"Sweet Countdown"

Burnt coconut milk parfait, pistachio crust and raspberries couli



Coffee and Chocolate Truffles

Prosecco at Midnight



8 course menu, coffee and prosecco at midnight

195.00€ per person

A 50€ deposit payment will be requested upon booking