A'BARRA
RESTAURANTE

NEW YEAR'S EVE 2026 MENU

Joselito ham broth
Tartare brioche
Kokotxa and its collagen
Joselito pork jowl, lemon, caviar, and caramel
LC piquillo pepper bite
Lobster and XO sauce "sam"

LC cardoons, foie gras, and truffle
Perigordini egg
Sea cucumber, langoustine suquet, and saffron
Scallop, chicken jus, and daikon

Sea bass, smoked sauce, and caviar
Poularde, truffle, and cabbage

Pineapple, Madagascar vanilla, and ginger
Saint Honoré, hazelnut, and truffle

And an exclusive selection of wine pairings to accompany the final evening of the year, carefully chosen from the finest labels in A'Barra's cellar.

FORTUNE GRAPES AND SPANISH NOUGATS

415 € VAT included

Please consult us in case of allergies, intolerances, or dietary restrictions.