New Year's Eve

2027

BRUNCH **JANUARY 1**

Basáltico

RESTAURANT & GARDEN TERRACE

NOON TO 4 PM

Selection of breads and croissants
Yogurts, fresh cheese, sliced cheese, deli sliced ham and turkey
Overnight oats

Fruits Verrines

Smoked salmon
Sliced presunto

Spring mix, tomato, cucumber
Asparagus with presunto
Arugula with orange and walnuts
Roast pork loin with garlic mayonnaise and nuts
Black olives with olive oil and oregano
Couscous with cucumber, sundried tomatoes, and parsley

FRESH FROM THE SEA
Stuffed crab
Mussels with peppers
Chilled shrimp

FRIED SAVORY BITES
Cod fritters, mini chicken pies, croquettes, samosas, breaded sausage bites

MAIN COURSES
Seafood soup with croutons
Sole rolls with shrimp and sparkling wine sauce
Bacon-wrapped beef tenderloin tournedos with Port wine sauce
Steamed broccoli and carrots
Rice with raisins
Penne with pesto sauce and sundried tomatoes

Fried eggs and bacon

DESSERT
Filhoses (traditional Portuguese fritters), Bolo-Rei (Portuguese king cake),
Bolo-Rainha (Portuguese queen cake), pastéis de nata (custard cakes),
rice pudding, chocolate pie with red berries

Hot beverages, fresh pineapple juice, passion fruit lemonade, sparkling wine, Sommelier's wine selection, bottled water

50% DISCOUNT
CHILDREN AGE 4 – 12

52,00€ ADULT

FREE
CHILDREN UNDER 3

VAT Included.

Reservations confirmed with 50% pre-payment. For reservations or additional information, please contact the hotel.

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The dishes on the menu may contain ingredients considered allergens or potential triggers of intolerance. For more information, please consult our staff. (DL 26/2016 of June 9 and Annex II of Regulation (EC) #1169/2011 of October 25). The products on display or served are meant for on-site consumption, andremoving displayed or leftover items from the purchasing area is prohibited. FOR MORE INFORMATION, PLEASE INQUIRE WITH A MEMBER OF OUR STAFF.