New Year's Eve

2027

DINNER **DECEMBER 31, 2026**

Basáltico

RESTAURANT & GARDEN TERRACE

7:30 PM - 12:30 AM

WELCOME COCKTAIL

AMUSE BOUCHE
Smoked salmon tartare with chives on sweet bread toast, mascarpone cream

STARTER
Octopus carpaccio, red pepper and avocado aioli,
crispy capers, and basil oil

OR

Cream of mushrooms, crunchy almond, and curry oil

MAIN COURSE
Fillet of sole, vegetable brunoise with roasted eggplant purée,
fish sauce and seaweed powder

OR

Azorean sirloin medallion, sweet potato purée,
mushroom textures, beef jus and crispy São Jorge cheese

OR

Sweet potato Parmentier with lentil stew

DESSERT
Deconstructed mango mille-feuille with lime zest

Sparkling wine to toast the New Year

60,00€ PER PERSON

Not Including Drinks. VAT Included.

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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.