

# MAKÁÁ



## *GALA DINNER* NEW YEAR'S EVE 2026 *Night Experience*

### *SNACKS*

**A5 WAGYU CECINA**  
toasted pine nuts, extra ilive oil and foie gras cloud

**OYSTER STATION**  
Natural | Asian Mignonette | Poulet noir escabeche

### *STARTERS*

**WOOD-FIRED ARTICHOKEs**  
St. George's mushrooms, palo cortado sabayon and white truffle

**FIRE-ROASTED LANGOUSTINE 00**  
cured with piparra pepper juice and black truffle

**DRY-AGED PICANHA STEAK TARTARE**  
Iranian imperial caviar

**GRILLED CARABINERO PRAWN 6/7**  
organic Ferrerico sobrasada

**CANTRABRIAN BLUE LOBSTER SALPICÓN**  
served with its head

### *MAINS*

**CHARCOAL-GRILLED WILD RED SEA BREAM**  
browned buffalo butter beurre with caviar, Mediterranean fennel faux migas and Galician golden clams

**A5 WAGYU RIBEYE**  
black truffle and green peppercorn demi-glace

### *PRE-DESSERT*

**BUDDHA'S HAND & MANDARIN SORBET**  
lime leaf and champagne

### *DESSERT*

**RUM BABA**  
with winter black truffle

### *WINE PAIRING*

DO. BIERZO  
LOURO DO BOLO  
Godello

DO. RIOJA  
PAGO DE  
CARRAOVEJAS  
Tinta Fina, Merlot,  
Cabernet Suvignon

DO. CHAMPAGNE  
RUINART BLANC  
DE BLANCS  
Chardonnay

**750€**  
PER PERSON

PARTY FAVOURS AND TWELVE LUCKY GRAPES

**OPEN BAR** *from 00:30 to 03:00*