



Merry Christmas

& HAPPY NEW YEAR

COLD

*Spinach and cream cheese roll
with red seaweed caviar*

*Eggs stuffed with roasted peppers
and toasted flaked almonds*

*Roasted lettuce hearts with
pomegranate and parmesan
vinagrette*

*Coriander hummus tartlet
and pickled onion*

Panzanella salad

Beetroot and pistachio salad

*Cabbage, spring onion
and pomegranate salad*

*Lamb's lettuce, green apple, roast
turkey, pineapple, walnuts
and fried corn kernels*

COLD SOUP

Cold mango and passion fruit soup

SALAD BAR

SEAFOOD SELECTION

Boiled prawns

Boiled seafood

Cod brandade toast

*Octopus carpaccio with black garlic
sauce and candied tomato*

SMOKED SELECTION

Smoked Salmon with pineapple

Smoked mackerel

Smoked tuna

Anchovies in vinegar

CHEESE AND CHARCUTERIE SELECTION

Variety of cheeses and cold meats

SOUP

Poultry soup with herby bread

GRILL

Beef tenderloin

Chicken breast

Aged red wine sauce

Green beans with caramelised onion

Fresh local fish

Fresh salmon

Hollandaise sauce

Stuffed artichokes

SHOW COOKING

*Bulgur wok with vegetables and
locally-farmed lentils*

*Fig and goat cheese ravioli with
truffled walnut sauce*

CARVERY

*Duck roti stuffed with figs
and foie with apple sauce*

RICE

Seafood Paella

HOT SELECTION

French fries

Chicken rings

Broccoli

*Spinach gnocchi with smoked
cheese sauce*

Lamb stew with thyme

*Cod loin with saffron and
almond sauce*

*John Dory fillet with cauliflower
and clam Parmentier*

*Grilled tofu with vegetables
and hoisin sauce*

Asparagus gratin

*Sautéed wild mushrooms
in garlic sauce*

Potato and chestnut cake

Thai style Chinese cabbage

FRUIT SELECTION

Sliced fresh fruit

Nuts

Fruit waterfall

DESSERTS

Christmas log

Profiteroles

Red velvet cake

Chunky chocolate brownie

Chocolate and cream cake

*Chocolate mousse with
dried meringue*

Creamy yogurt and Açai

SWEET CHRISTMAS CORNER

Nougat

Chocolate

Kinder chocolate fountain

Christmas gummies

Vegan Vegetarian

ATLÁNTICO
BUFFET RESTAURANT



HAPPY New Year

LET'S CELEBRATE TOGETHER

COLD

Hummus toast with radish and smoked sardine

Mini bilini with sour cream and seaweed roe

Gingerbread with almogrote, pistachios and palm honey

Endive tacos stuffed with tuna belly confit salad

Sweet and savoury venere rice

Zucchini ceviche

Watercress, fennel and sweet potato salad with curry and coconut vinaigrette

Octopus salad with potatoes, dark olives and cherry tomatoes

COLD SOUP

Strawberry salmorejo

SALAD BAR

SEAFOOD SELECTION

Boiled prawns

Seafood dumpling with wasabi sauce

Monkfish roll with sun-dried tomatoes and chives

Scallop ceviche with mango and citrus fruits

SMOKED SELECTION

Smoked salmon with pineapple

Smoked mackerel and creamed herring

Smoked turkey

Mussels with coriander alioli and pickled onions

CHEESE AND CHARCUTERIE SELECTION

Variety of cheeses and sausages

CREAMED SOUP

Cream of cauliflower and saffron soup with salted pumpkin seeds

GRILL

Lamb chops

Chicken breast

Plum sauce

Roasted peppers

Fresh local fish and prawns

Citrus sauce

Asparagus parcels

SHOW COOKING

Tortellini with parmesan cheese

Vegetal carbonara pasta

TRINCHE

Roast veal in truffle gravy

RICE

Boletus rice with edamame and green garlic

HOT SELECTION

French Fries

Mini seafood canelloni

Feta cheese and spinach rolls

Pork sirloin with apple sauce

Glazed carrots

Hake loin with ratatouille

Seafood gratin

Vegetable protein cake with Lanzarote sweet potato puree

Hasselback potatoes with herby butter

Aubergine gratin with cherry tomatoes

Vegetable millefeuille with Cantal cheese

Pumpkin and glazed corn

FRUIT SELECTION

Sliced fresh fruit

Nuts

Fruit waterfall

DESSERTS

Chocolate cake

Carrot Cake

Tiramisu

White chocolate and strawberry pannacotta

Salted caramel and chocolate cake

Profiteroles

Macaroons

SWEET CHRISTMAS CORNER

Nougat

Chocolate

Kinder chocolate fountain

Christmas gummies

Vegan Vegetarian

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