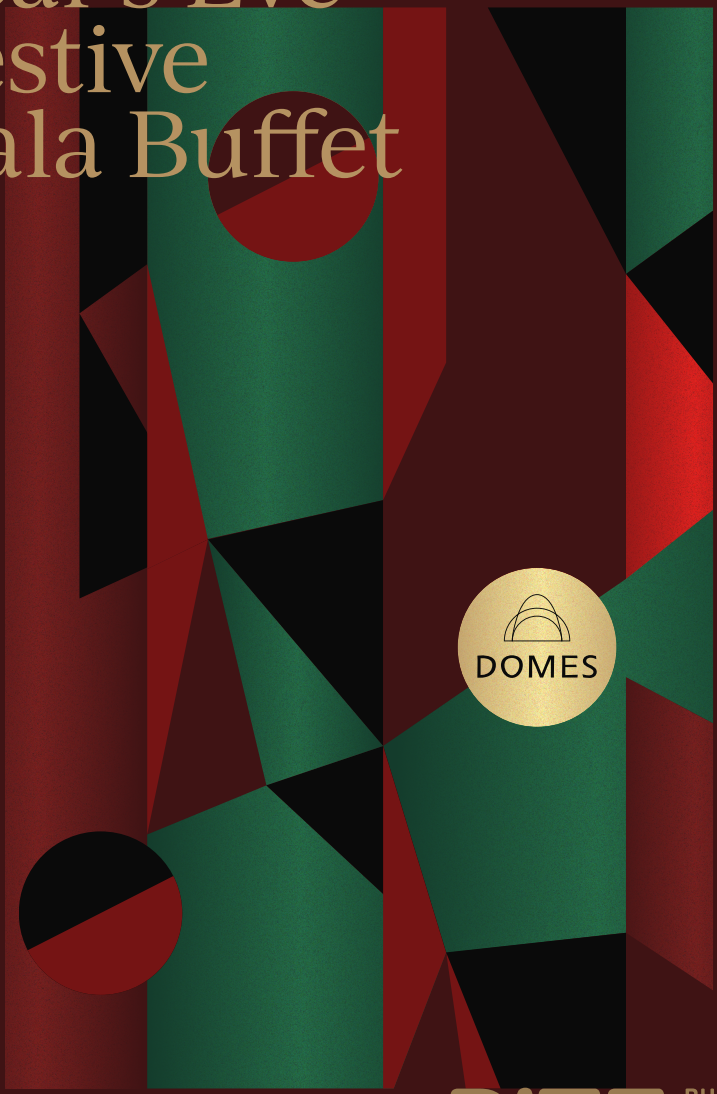
New Year's Eve Festive Gala Buffet

BAOBAB SUITES *****



B!TE. BUFFET RESTAURANT

2026

SEAFOOD TOWER

Lobster, langoustines, prawns, scallops, oysters and mussels

Sauces: cocktail sauce, citrus mayonnaise, lemon and herb vinaigrette

SMOKED FISH

Smoked cod, smoked salmon, smoked trout and smoked sea bass

Served with classic accompaniments

COLD BITES

Steak tartare with wholegrain mustard and crispy panko

Sea bass ceviche

Citrus lobster salad with passion fruit and mango

Premium tomato with burrata and pesto

Tuna tartare with ponzu sauce

Selection of crudités and dips

COLD SOUPS

Almond ajoblanco with grapes and basil oil

Mango gazpacho with prawns and sesame oil

HOT SOUPS

Roasted cauliflower cream with confit garlic, toasted almond and truffle

Bouillabaisse

VEGETARIAN CORNER

Roasted and marinated vegetables

Sautéed mushrooms

Porcini mushrooms with pesto

Beetroot and sun-dried tomato hummus

Chargrilled onions

Selection of artisan breads

IBERIAN CORNER

Acorn-fed Iberian ham

Selection of Iberian cured meats

National and international cheeses

Breads and accompaniments

HOT STARTERS

Grilled octopus with potato Parmentier and mild mojo sauce

Glazed beef cheek with red wine

Lamb with aubergine, yogurt and rosemary

Cod in seafood sauce

Crispy prawn with bisque and citrus

Confit artichoke with truffle velouté

Scallops with citrus butter

Spicy sweet potatoes with aioli and Parmesan cheese

Octopus and kimchi croquette

FISH LIVE COOKING STATION

Freshly grilled wreckfish and sea bass

Selection of side dishes and sauces served separately

CARVING STATION

Lamb chops

Beef tenderloin

Herb chimichurri and meat jus

SIDE DISHES

Canarian wrinkled potatoes (papas arrugadas)

Mashed potatoes

Sweet potato purée

Sautéed vegetables

Green asparagus

Basmati rice

KIDS' OPTIONS

Pasta with tomato sauce

French fries

Kentucky-style chicken

Ham croquettes

GALA DESSERTS

Chocolate, yuzu, mango and passion fruit cream

Selection of French pastries

Red berry cheesecake

Macarons

Fresh seasonal fruit

Fruit skewers

Assorted cakes

300€ / ADULT – 100€ / CHILD
(DRINKS INCLUDED)

2026



BAOBAB
SUITES ★★★★★