
2026
NEW YEAR'S EVE
RESTAURANT CASTELL PERELADA

NEW YEAR'S EVE MENU

Smoked sheep's milk, Osetra caviar and chestnut
Grape and goose barnacles
Tuna and tomato

Oyster and "ceba al cop de puny"
Sea cucumber, beurre blanc and capers
Jabugo ham, cauliflower and Beluga caviar
Egg, mushrooms and truffle

Red prawn, razor clams and tomato
Scallop civet
Rabbit and lobster
Squab, raisins and dried apricots

Dairy Treasures, selected by Toni Gerez
Grape, gin and lychee
Chocolate, smoked almond and coffee
Small inspirations from our wine cellar

WINE PAIRING

Special cocktail by Marc Robledo
Comtes de Champagne Blanc de Blancs 2015 – Taittinger – A.O.C Champagne – France
Taleia 2022 – Castell d'Encus – D.O Costers del Segre
La Doriane 2023 – E. Guigal – A.O.C Condrieu – France
Finca Garbet 2023 – Perelada – D.O Empordà
Vi de Gel – Gramona – D.O Penedès
Colección 125 Vendimia Tardía 2021/22 – Chivite – D.O Navarra
Brut Réserve – Taittinger – A.O.C Champagne – France

280€

Please ask the Maître if you wish a list of allergens.