

**The magic of  
a sandy Christmas.**



*New Year's Eve at*  
**Baobab Suites.**

Would you like to join us?

**BUFFET RESTAURANT**

**BAOBAB**  
SUITES ★★★★★

**31 DEC**



**31 DEC**

# Buffet

## **COLD SOUPS**

Cold avocado soup with a cilantro and cheese topping

Papaya and orange 'salmorejo'

*(spanish soup made with bread, tomato, extra virgin olive oil and garlic)  
with 'pico de gallo' salsa (chopped tomato, onion, serrano peppers,  
salt, lime juice, and cilantro)*

## **HOT SOUPS**

Fish veloute with cava reduction and brown butter

Mushroom soup with truffle

## **COLD BUFFET**

Selection of crudités

Duck foie gras micuit with fig compote and gingerbread

Marinated salmon tartar with Basque chilli peppers

Stuffed lobster with a spicy sauce

Tuna loin carpaccio with a tomato vinaigrette

Local fish ceviche with sweet potato, cilantro and corn

King crab with cocktail sauce

Sushi station

Smoked salmon bonbon with cream cheese and chives

Selection of artisan pâtés and terrines

## **SMOKED SELECTION**

Smoked cod, Smoked salmon  
and Smoked trout with sides



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## **IBERIAN CORNER**

Iberian Ham, Iberian Chorizo, Iberian Loin, Iberian Sobrasada  
(cured sausage) with avocado honey and  
A side of extra virgin olive oil, vine tomato and artisan bread  
Tasting of cured cheeses

## **HOT BUFFET**

Scallop gratin  
Rockfish casserole with rainbow potatoes  
Leek and blue cheese quiche  
Traditional style roasted lamb shoulder on 'papas panaderas'  
*(spanish potatoes cooked in olive oil and wine)*  
Quail lollipops with a mandarin orange sauce  
Rice with red shrimp and squid  
Creamy rice with octopus  
Pear and ricotta cheese pouches with a light basil sauce  
Pork cheek cannelloni with a truffle bechamel sauce

## **LIVE COOKING**

Beef picanha, Iberian pluma and Aberdeen Angus sirloin steak  
Red shrimp, hake and bluefin tuna loin

## **SIDE DISHES**

'Papas arrugadas' (wrinkled potatoes) roasted sweet potato,  
wood roasted peppers, glazed onions, parmentier potatoes,  
french fries and mushroom ragout

## **VEGETARIAN CORNER**

Artichoke bottoms with 'pisto' (ratatouille),  
Porcini mushrooms with pesto, Eggplant tempura with sugar cane honey,  
Asparagus with a black olive topping and  
sweet potato and cashew nut samosas



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## **CARVERY**

Suckling pig roasted in the traditional way  
Roasted reinette apple in its juices

## **DESSERTS**

Traditional canarian pastries  
Selection of desserts in glasses  
Our homemade cheesecake  
Chocolate fountain with treats  
Pistachio Tiramisu  
Textured chocolates  
Caramelized vanilla and passion fruit curd  
Profiteroles filled with whipped cream and spiced chocolate  
Tasting of signature desserts in glasses  
Assortment of ice creams  
Selection of the best seasonal fruits

Colet Reserva Welcome Glass - D.O. Penedes  
(WHITE WINE) TAJINASTE. Listán Blanco, Albillo - P.D.O. Canary Islands  
(RED WINE) CANTA PERDICES. Tinto Fino - D.O. Ribera del Duero

## **WINERY**

Welcome drink Bolet Classic Brut Ecologico - D.O. Penedes  
(WHITE WINE) PAISAJE DE LAS ISLAS Malvasía aromática, Marmajuelo – D.O.P. Islas Canarias  
(RED WINE) CANTA PERDICES. Tinto Fino – D.O. Ribera del Duero