



# NEW YEAR'S CELEBRATION

Entertainment with DJ until 3 a.m. on the 31st  
Sparkling Wine and Grapes at Midnight  
Wine Pairing

## 31st December

### Starters

Cuttlefish Ceviche | Seafood: Oysters, Mussels “à Marinheira”  
and Coastal Prawns | Cheese and Charcuterie Board |  
Vegetarian: Seaweed Blinis with Garden Caviar

### Main Course

Meat: Beef Tenderloin Medallion with Red Wine Reduction  
and Garden Vegetables | Vegetarian: Aubergine Timbale  
Fish: Roasted Octopus Tentacle with Sweet Potato Purée  
and Roasted Peppers | Vegetarian: Creamy Beetroot Risotto  
with Mushrooms

170€ per adult / 55€ per child

[craveiral.pt](http://craveiral.pt)

### Dessert Buffet

Craveiral King Cake | Sweet Potato Cake | Orange Roll |  
Carob Tart

### Supper

Caldo Verde | Bread with Chouriço | Mini Beef Sandwiches |  
Vegetable Tiborna

## 1st January

### Brunch

Breakfast Buffet | Caldo Verde with Chouriço on the Side |  
Tibornas Monchique Style | Warm Salads | Oven-Baked Rice  
| Traditional Stews/Feijoada

