



Night of Stars, Year of Shine!

Celebrate the New Year's Eve with
PESTANA BAHIA PRAIA

pestana.com

Menu de Ano Novo

New Year Menu

COCKTAIL

Mini vol-au-vent with poultry filling | Mini tartlets with fresh cheese
Smoked salmon and shrimps | Canapés with tuna paste and pickles
Mini savory pastries | “Bolo lêvedo” with caramelized onion and tangerine | Chicken satay skewers
Gin & Tonic | Kir Royal | Sétubal Muscat | Orange Juice | water

STARTERS

Cheese and regional charcuterie board, accompanied by our local Pepper | Scallop core
Limpets from our land in a rich lemon sauce | Boiled shrimp cascade | Stuffed crab | Pickled mussels
Mini mille-feuille with cream cheese, dill, and smoked salmon | Serrano ham leg
Assorted savory pastries with enriching sauces | Duck terrine with Port wine
Mushroom and green pepper terrine

SIMPLE AND COMPOSED SALADS

Mixed lettuce, tomato, cucumber, red cabbage, corn, roasted peppers, and onion
Shrimp Caesar salad with anchovy dressing | Sweet potato salad with island octopus
Algarvian carrot | Wild rice salad with mushrooms and pomegranate
Roasted pineapple salad with chicken breast and tonnato sauce
Blue cheese salad with celery, apple, and walnuts | Mussel salad with coriander and ginger oil

SOUPS

Pheasant broth with vermicelli and mint garnish
Pumpkin and roasted sweet potato cream with leek straw and pomegranate

MAIN DISHES

Lagareiro-style octopus on a bed of sautéed turnip greens and roasted potatoes
Tuna with its special sauce, chickpea purée, and green beans sautéed in wild berry olive oil
Pork cheeks stewed in aromatic wine, eggplant honey, mashed sweet potatoes, and thyme
Beef tenderloin tournedos with Bairrada sauce, basmati rice with dried fruits, roasted vegetables & tonkatsu
Tagliatelle with mushroom ragout, tomatoes, and chestnuts, rich soy Bolognese with potato gnocchi

SHOW COOKING

Roast beef with pepper sauce

DESSERTS

Abade de Priscos pudding | Rice pudding | Orange roll cake | King cake
Queen cake | Yule log | Lavender crème brûlée | Azorean cake | Azevias (Portuguese sweet pastries)
French toast in Port wine syrup | Red berry cheesecake | Sliced seasonal fruit

DRINKS

Herdade dos grous white wine | Esporão reserva red wine
Beer | Soft drinks | Still and sparkling water
Espresso and tea



PESTANA

BAHIA PRAIA

NATURE & BEACH RESORT
AZORES • PORTUGAL

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New Year Menu

00H00 to 02H00

*Fireworks with Murganheira sparkling wine and sultanas
New Year's Eve with DJ*

SUPPER

Traditional caldo verde soup with its precious sausage and cornbread
Roasted suckling pig with orange and potato chips | Beef sandwiches in sweet bread
Mini savory pastries | Mini custard tarts

OPEN BAR

Ballentines | Ballentines | Portuguese brandy – Macieira | Portuguese Liquor - Beirão | Bailey's

CONTACT DETAILS

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