



New Year's Eve

2026

MENU



Starters

- Selection of Iberian cured meats
- Oxtail croquettes
- Oven-baked Provolone cheese
- Duck foie gras

First course

- Seafood bisque with prawns

Main Course

(Choice of)

- Beef tenderloin with Roquefort sauce, baby potatoes and roasted vegetables
- Oven-baked sea bass with baby potatoes and roasted vegetables.

Dessert

- Ferrero Rocher cup

Drinks

- Water • Soft drinks
- Beer • White wine
- Ribera del Duero red wine
- Lucky grapes
- Glass of cava

Reservations:



☎ 95 253 39 73

📞 689 91 21 28

📧 recepcion@hotelsibarys.es

70€

- * Price per person, VAT included
- * €75 for bookings after December 1st
- * Reservations open until December 20th