

A photograph of a restaurant table set for a formal dinner. The table is covered with a white tablecloth and is set with two place settings. Each setting includes a white plate, a glass, a folded white napkin, and silverware. A small vase with dried flowers is on the left. A large, warm-toned lamp is on the left, and a window with curtains is in the background.

CENA DE GALA
DE NOCHEVIEJA

31 DE DICIEMBRE

MIRABONA

RESTAURANT

DEL HUERTO A LA MESA

CENA DE GALA
DE NOCHE VIEJA



INSTANTES QUE DESPIERTAN
EL PALADAR

Briox de porcella
Ostra y reducción al cava
Dumpling de pularda y boletus
Croqueta

ENTRE RAÍCES
Y CREATIVIDAD

Vieira, yema curada, espuma de ibérico
y vegetales de temporada
Dumpling de bacalao

PLATOS QUE ACOMPAÑAN
EL CAMBIO DE AÑO

Mero sobre crema de escalivada, jugo de sus espinas
Wagyu, apio, cebollitas y brotes frescos

UN CIERRE QUE ANUNCIA COMIENZOS

Prepostre
Coco, pistacho, cacao y algarroba
Petit four



185€_{P.P}

Un encuentro que despide el año con sabores reinventados
y un brindis que mira hacia lo nuevo.

PARA RESERVAS: T. 871 811 871 o info@fincacanbeneit.com

A photograph of a restaurant table set for a formal dinner. The table is covered with a white tablecloth and is elegantly set with two place settings. Each setting includes a white plate, a glass, a folded white napkin, and silverware. A small vase with dried flowers sits on the left. A warm, ambient light from a lamp on the left illuminates the scene. The background shows a window with curtains and a reflection of the interior.

NEW YEAR'S EVE
GALA DINNER

31 DECEMBER

MIRABONA

RESTAURANT

FARM TO TABLE

NEW YEAR'S EVE
GALA DINNER



MOMENTS THAT
AWAKEN THE PALATE

Porcella brioix
Oyster with cava reduction
Pularda and boletus dumpling
Croquette

BETWEEN ROOTS AND CREATIVITY

Scallop, cured yolk, Iberian foam
and seasonal vegetables
Cod dumpling

PLATES THAT ACCOMPANY
THE TURN OF THE YEAR

Grouper over escalivada cream, jus from its bones
Wagyu, celery, baby onions and fresh shoots

A CLOSING THAT HERALDS
NEW BEGINNINGS

Pre-dessert
Coconut, pistachio, cocoa and carob
Petit four



185€_{P.P}

An encounter that closes the year with
reinvented flavours and a toast to what is to come.

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A photograph of a restaurant table set for a dinner. The table is covered with a white tablecloth and is set with two place settings. Each setting includes a white plate, a glass, a fork, and a knife. A small vase with dried flowers is on the left. A lamp with a warm, yellow light is on the left side of the table. In the background, there is a window with a view of a city at night.

SILVESTER
GALADINNER
31. DEZEMBER

MIRABONA
RESTAURANT

FARM TO TABLE

SILVESTER
GALADINNER



MOMENTE,
DIE DEN GAUMEN WECKEN

Brioix von Porcella
Auster mit Cava-Reduktion
Pularda-und-Pilz-Dumpling
Kroketten

ZWISCHEN WURZELN
UND KREATIVITÄT

Jakobsmuschel, gebeiztes Eigelb, Ibérico-Schaum
und saisonales Gemüse
Kabeljau-Dumpling

GERICHTE,
DIE DEN JAHRESWECHSEL BEGLEITEN

Zackenbarsch auf Escalivada-Creme, Jus aus seinen Gräten
Wagyu, Sellerie, Perlzwiebeln und frische Triebe

EIN ABSCHLUSS,
DER NEUANFÄNGE ANKÜNDIGT

Vorspeise-Dessert
Kokosnuss, Pistazie, Kakao und Johannisbrot
Petit four



185€_{P.P}

Ein Abend, der das Jahr mit neu interpretierten Aromen
verabschiedet und mit einem Toast das Kommende begrüßt.

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