



# Night of Stars, Year of Shine!

Celebrate the New Year's Eve with  
**PESTANA BAHIA PRAIA**

[pestana.com](http://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

**160,00€** Per Person

Children 3 to 11.99 years - 50% discount  
Children under 2.99 years - Free

*VAT included at the current rate*

### **CONTACT DETAILS**

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