

NEW YEAR'S EVE 2025 MENU

COCKTAIL DINNER OPEN BAR SUPPER

Carioca bliss

MENU



cocktail

Prawns, avocado and salmon eggs
Crab with keffir lime on a rice sheet
Crunchy rice with tuna and kimuchi
Falafel, ricota, dill and black garlic
Serra da Estrela cheese and seeded bread



dinner

ON THE TABLE

Rustic bread, fig and appricot bread, spelt bread,
dried tomato butter, goat butter and tapanede

STARTERS

Prawn with grilled cogolho, blood orange and yuzu

FISH

Grouper, wild mushrooms, keffir lime and champagne

LIMPA PALATO

Basil and lime

MEAT

Fillet steak, foie gras, topinambur and truffled port

DESSERT

Equator milk chocolate, appricot and orange



ONYRIA MARINHA
BOUTIQUE HOTEL



supper

BUFFET

Bread basket, homemade toasted bread, brie and talegio

Veggie crudités with yogurt sauce

Mini quiche lorraine

Mini Quiche with veggies

Caldo verde

Mini steak sandwich

Vegan wraps

DESSERTS BUFFET

Panetone

Chestnut and fresh cheese tart

Coconut & Yuzu Quindim

Orange and pomegranate mousse

Sliced fruit



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BOUTIQUE HOTEL

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CASCAIS, LISBOA



ONYRIA MARINHA
BOUTIQUE HOTEL

