THIS CHRISTMAS

Live Our Culture of Hosting

Christmas eve and christmas day 2026

Albufera restaurant · Meliá Castilla

Around the table

MELIÃ
HOTELS & RESORTS

CHRISTMAS EVE GALA DINNER

24.12.2026

Lobster cocktail with Granny Smith apple and dressing

–

Veal consommé and stuffed Provençal profiteroles

–

Turbot with parsnip mousseline, ratatouille and passion fruit velouté

–

Pineapple and mint sorbet

–

Stuffed capon "Meliá Castilla"

–

Lime mousse with a red berry heart and crunchy white chocolate

–

A selection of Christmas sweets

Mineral water, soft drinks and beer
Rafael Palacios Louro, Godello
Juan Gil Etiqueta plata, Monastrell
Coffee and herbal teas

225€ per person *VAT included*

Live OUR CULTURE *of* HOSTING

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CHRISTMAS EVE GALA DINNER

24.12.2026

VEGAN MENU

Beetroot carpaccio

–

Cream of chestnut and porcini mushroom soup with truffle oil

–

Roasted tomatoes, peppers, dates and vegan feta

–

Pineapple and mint sorbet

–

Vegan sirloin with black pepper, potatoes and asparagus

–

Red berry tartlet with 70% dark chocolate ganache

–

A selection of Christmas sweets

Mineral water, soft drinks and beer
Rafael Palacios Louro, Godello
Juan Gil Etiqueta plata, Monastrell
Coffee and herbal teas

225€ per person ***VAT included***

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CHRISTMAS EVE GALA DINNER

24.12.2026

KIDS MENU

Selection of Iberian cured meats

Traditional stew soup

–

Ravioli filled with burrata, served with a cheese and basil sauce

–

Pineapple sorbet

–

Spanish-style steak with Tetilla cheese, iberian ham and chips

–

Yule log

A selection of Christmas sweets
Mineral water and soft drinks

112€

for children up to 12 years old

VAT included

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CHRISTMAS LUNCH

25.12.2026

Iberian ham

Tomato ceviche with edamame, avocado and mango

Grilled scallops on a mousse of cauliflower and confit boletus mushrooms

–

*Rice of your choice**
Valencian Paella
A banda rice
Senyoret rice
L' Albufera Paella
Seafood paella
**Minimum of two people per rice dish*

–

Chestnut and streusel Christmas log

–

Bellorí, D.O. Rueda
Solar de Samaniego, D.O. Rioja
Freixenet Brut Nature, D.O. Cava
Mineral water, soft drinks and beer
Coffee and herbal teas

€109 per person
€78 for children up to 12 years old ***VAT included***

Live OUR CULTURE *of* HOSTING

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NEW YEAR'S *Menu*

Meliá Castilla



WE HOST *your best* MEMORIES

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NEW YEAR'S EVE GALA DINNER

31.12.2026

Lobster salad, tomato tartare, fennel and an elixir made from its own coral

Foie gras on a Reineta apple tatin with goat's cheese

Chestnut cream, truffled mushrooms and foie gras ravioli

–

Sole rolls, cava velouté, Norway lobster, celery and basil

–

Caipirinha sorbet

–

Galician 'Rubia' beef sirloin, truffled Robuchon purée, foie gras, a medley of garden vegetables and a Palo Cortado-infused gravy

–

Lotus chocolate on a Madagascar vanilla crumble

Reineta apple Wellington, currants, cinnamon and hazelnut streusel

–

Valdesil Godello Sobre Lías, D.O. Valdeorras
Marqués de Murrieta Reserva, D.O. Rioja
Henri Abele Brut, Champagne
Mineral water, soft drinks and beer
Coffee and herbal teas



***399€ per person** * VAT included*
***Includes a complimentary room with breakfast, party accessories and a premium open bar until 3am**

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NEW YEAR'S EVE GALA DINNER

31.12.2026

VEGAN MENU

Beetroot, pear and rocket carpaccio

Cream of chestnut, porcini mushroom and truffle oil

Roasted tomatoes, peppers, dates and vegan feta cheese

–

Thai-style stir-fry of fresh vegetables in red curry

–

Caipirinha sorbet

–

Vegan sirloin with black pepper, potatoes and asparagus

–

Lotus chocolate on a Madagascar vanilla crumble

Candied orange tartlet with a thin layer of chocolate 70%

–

Valdesil Godello Sobre Lías, D.O. Valdeorras
Marqués de Murrieta Reserva, D.O. Rioja
Henri Abele Brut, Champagne
Mineral water, soft drinks and beer
Coffee and herbal teas



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NEW YEAR'S EVE GALA DINNER

31.12.2026

KIDS MENU

Spanish potato salad with shavings of Iberian ham, croutons and extra virgin olive oil

Chicken croquettes served on straw potatoes

Mini quiches Lorraine

–

'Meliá Castilla' fish and chips

–

Mandarin and grenadine sorbet

–

Galician veal fillet escalopes with mashed potato

–

Three-chocolate cream dessert

Selection of Christmas sweets
Mineral water and soft drinks

218€ per person ***VAT included***
(Includes complimentary accommodation with breakfast included and party accessories)

Children up to 12 years old



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NEW YEAR'S EVE GALA BUFFET

31.12.2026

Selection of lettuces, sprouts and microgreens
Garden vegetable bar
Selection of seeds and vinaigrettes

–

Avocado cream with cinnamon
Tradition Spanish stew broth
Crayfish cream soup

–

Iberian ham, sliced to order
Iberian cured meats with crystal bread and tomato
Assorted international cheese platter
Assorted sushi station
Oyster station
Vegan garden station

–

Seafood salad with vinaigrette
Salad of lettuce hearts, piquillo peppers, tuna belly and black olive poder
Ceviche of sea bass, sweetcorn, red onion and yellow chilli
Assortment of smoked fish, tartar sauce and crackers
A cascade of cooked prawns and king prawns with their sauces
Vegan poke bowls
Guacamole, pico de gallo and tortilla crisps

–

Valencian paella and a vegan option
Black rice

–

Alboronía ratatouille with pea protein
Assorted potatoes
Grilled winter vegetables with pistachio and basil pesto

–

Iberian pork tenderloin, wild asparagus, cherry tomatoes and Cabrales cheese sauce
Chicken in red curry, stir-fried vegetables and coconut milk
Braised beef cheeks, mixed wild mushrooms and their cooking juices
Cod in green sauce, clams and parsley
Prague ham with its cooking juices

–

Cake tasting: spiced sweet potato, apple with raisins and cinnamon, cheese with raspberries, Sacher and Black Forest cake

Mini cups: two chocolate flavours, apple liqueur, pistachio, tiramisu and lemon pie

Assorted tartlets: red berries and passion fruit with toasted meringue

Assorted fruit

Truffles, pastries and macarons

Gluten-free and vegan options

Bodega

Vizar Lías Finas Verdejo, D.O. Rueda
Emilio Moro, D. O. Ribera del Duero
Freixenet Brut Nature, D.O. Cava
Mineral water, soft drinks and beer
Coffee and herbal teas

255€ per person

***285€ per person** (special package including accommodation)*

***150€ for children** up to 12 years old*

Includes party accessories and a open bar until 3am

VAT included

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NEW YEAR'S MEAL

01.01.2027

Iberian ham

L'Albufera potato salad

Candied artichoke, creamy potato purée, black olives with crispy beef jerky

–

Boletus mushroom soup with accompaniment

–

*Choice of rice dish**

Valencian paella
Arroz a banda
Arroz del Senyoret
L'Albufera paella
Seafood paella

**Minimum of two people per rice dish*

–

Opera cake with Colombian coffee namelaka cream

–

Bellori, D.O. Rueda
Solar Samaniego, D.O. Rioja
Freixenet Brut Nature, D.O. Cava
Mineral water, soft drinks and beer
Coffee and herbal teas

€109 per person
***€78 for children** up to 12 years old*

VAT included

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