

HAPPY NEW YEAR 2026!

GALA DINNER – NYE BUFFET 2025

Iberian and Chesses

Cold Seafood

Bar Lobster / Crayfish, Cooked prawn,
Goose barnacles, Crab legs

Hot seafood

Bar seafood casserole,
Mussels with green mojo, garlic prawns, baby squid

Sushi

Bar assortment of makis

Tapas and Canapes

The Bread Boutique selection

of artisanal breads: walnut, dried fruits, spelt
seeds

Smoked

Fish Tuna, Salmon, Swordfish

Salads

Thai Salad, Israeli Salad, Greek Salad, Tabbouleh, Octopus in Vinaigrette

Salmon Tartare, Beef Carpaccio, Burrata Salad with Pomegranate and
Pistachios

Owners

Adults 130€

Kids 2 - 12 years 25€

Reservations can be made at La Canaria Restaurant or
by email: juan.trejo@radissonblu.com

Bouillabaisse

Italian Trattoria

Freshly baked pizzas, freshly prepared pastas with
bolognese sauce, tomato sauce, carbonara, cheese

Wheel

Barbecue Party

Suckling veal loin / Iberian pork shoulder, Monkfish
and prawn skewers / Lobster / Tiger prawn

Show Cooking

Entrecôte, Turbot, Veal tenderloin cooked at low
temperature with chimichurri, Roast leg

Hot Dishes

Pork tenderloin with port wine, Duck breast with
orange sauce, Sole stuffed with prawns, Almond
chicken, Beef stew, Lamb in red wine, Panko-fried
salmon, Prawns with coconut sauce

Side Dishes

Mushroom ragout, Chop Suey, Ratatouille, Asparagus
bundle with bacon, Sautéed tri-color peppers, Creamed
spinach, Stir-fried vegetables, Broccoli, Hasselback
potatoes, Natural carrot sticks

Pastry

Assorted petit fours, Chocolates, Various mousses, Ice
creams and sorbets, Cookies, Fruit desserts and
traditional sweets

These are just some of our Christmas dishes: irresistible flavours and more
options await you to enjoy

Due to the nature of our cuisine, we cannot guarantee that our products are free of allergens. Please,
inform our staff about your food intolerances when making the reservation and we will be happy to
assist you.



Radisson BLU
RESORT GRAN CANARIA