

Brisa

A spacious heated terrace surrounded by lush greenery welcomes diners seeking a Mediterranean experience.

Say goodbye to the year in style



New Year's Eve Menu

Enjoy our exquisite New Year's Eve menu and raise a toast to new beginnings. A curated selection of dishes to make the year's final night truly magical.

An intimate space featuring a heated terrace as its highlight

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Brisa

WELCOME COCKTAIL

APPETIZERS

Oyster with tiger's milk and cilantro oil
Bluefin tuna brioche with wasabi mayonnaise
Red prawn carpaccio taco
Steak tartare bite with caviar

STARTER

Seafood cannelloni with scarlet shrimp béchamel

FIRST COURSE

Turbot pil-pil with pickled mushrooms

SECOND COURSE

Nebraska beef tataki with celeriac purée and fresh truffle

DESSERT

Creamy chocolate ingot
Petit fours

CELLAR

Obsequi - D.O. Penedès
Secrets del Priorat - D.O Priorat
Moët & Chandon Brut Impérial - Champagne
Water, soda or beer

120€

Grapes and party favors included

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VEGETARIAN

APPETIZERS

Shot of boletus cream

Mini roasted eggplant brioche with wasabi mayonnaise

Crispy taco filled with roasted beet carpaccio and truffle mayonnaise

Zucchini cylinder stuffed with sun-dried tomato cream

STARTER

Grilled avocado with roasted beet tartare

FIRST COURSE

Sweet potato and spinach cannelloni with light boletus béchamel

SECOND COURSE

Roasted cauliflower with black garlic pil-pil and pickled mushrooms

DESSERT

Creamy chocolate ingot

Petit fours

BODEGA

Obsequi - D.O. Penedès

Secrets del Priorat - D.O Priorat

Moët & Chandon Brut Impérial - Champagne

Water, soda or beer

110€

Grapes and party favors included



FIRST COURSE

Ham and chicken croquettes

SECOND COURSE

Roasted chicken cannelloni

MAIN COURSE

Beef tenderloin with fries

DESSERT

Creamy chocolate ingot

Petit fours

DRINKS

Water

Soft drinks

60€

Grapes and party favors included

*CHILDREN UNDER 12