



HOTEL JARDÍN TECINA LA GOMERA

Unique by nature

New Year's Eve 2025
Gala Menu

Cold Appetizers

Focaccia with cherry tomatoes

Cold melon, cucumber and mint soup

Octopus skewers olive style

Beetroot, mint and mozzarella cheese tartare

Grissinis wrapped with Iberian ham

Ceviche with "tiger milk" dip from acay fruit

Hot appetizers

Cous-cous with vegetables and red berries

Falafel with vegan sauce and mint

Crispy prawns with kimchi

Crispy chicken with curry sauce

Iberian ham croquettes with mild aioli

Almogrote croquette with slightly spicy mayonnaise



The page features decorative illustrations of leafy branches in the corners, rendered in a light brown, line-art style. The leaves have detailed vein patterns. The central text is in a teal color.

Menu

Mild pumpkin cream with ginger and curry,
accompanied by scallops sautéed with noisette butter
and crispy Iberian ham bits

*

Avocado, lobster and vegetables tartare
with crispy corn sourdough,
mango vinaigrette and flower petals

*

Cod fillet on yellow sweet potato cream
with an aniseed touch, wild asparagus,
grilled carrots and saffron sauce

*

Mint and lemon sorbet
with red fruit foam and gold dust

*

Veal tenderloin on a mix of seasonal mushrooms,
demi glace sauce with port wine and potato millefeuille,
smoked cheese and Iberian bacon

*

Ruby chocolate cylinder
filled with passion fruit mousse,
cookie crunch, flowers and citrus pearls

The page features decorative illustrations of leafy branches in a golden-brown color, positioned in the four corners. The main text is centered in a dark teal color.

HOTEL JARDÍN TECINA LA GOMERA

Unique by nature

New Year's Eve 2025
Vegan Menu

The page features decorative line-art illustrations of leaves in the corners, rendered in a light brown or gold color. The leaves are detailed with veins and are arranged in a way that frames the central text.

Vegan Menu

Mild pumpkin cream with ginger and curry,
accompanied by vegan bomba rice scallops au gratin with tofu
and basil oil

*

Avocado, vegan prawns and vegetable tartare
with crispy corn sourdough,
mango vinaigrette and flower petals

*

Vegan tuna filet on yellow sweet potato cream,
with an aniseed touch, wild asparagus,
grilled carrots and saffron sauce

*

Mint and lemon sorbet
with red fruit foam and gold dust

*

Heura ingot on a mix of seasonal mushrooms,
dark vegetable sauce with port wine,
potato millefeuille, vegan cheese and bacon

*

Ruby chocolate cylinder filled with passion fruit mousse,
vegan cookie crunch, flowers and citrus pearls



Drinks

WINE SELECTION FOR THE MENU

White wine:

Moon

D.O. Valle de Güímar

Cosecha 2024

Red wine:

Altos de Valdoso

D.O. Ribera del Duero

Cosecha 2023

Cava Codorníu

Brut Nature Cuvée

Original D.O. Cava

Mineral water





HOTEL JARDÍN TECINA LA GOMERA

Unique by nature

New Year's Eve 2025
Children's Menu





Children's Menu

Mild pumpkin cream
accompanied by scallops sautéed with butter
and crispy Iberian ham bits

*

Prawn skewers
on avocado cream
and crunchy corn

*

Cod filet
on yellow sweet potato cream

*

Mint and lemon sorbet
with red fruit foam
and gold dust

*

Small veal tenderloin
on sautéed mushrooms,
fine tomato sauce and potato millefeuille,
smoked cheese and Iberian bacon

*

Ruby chocolate cylinder
filled with passion fruit mousse,
cookie crunch, flowers and citrus pearls





Drinks

SOFT DRINKS AND JUICES

MINERAL WATER

The page features decorative illustrations of leaves in the corners, rendered in a light brown, line-art style. The leaves are detailed with veins and are arranged in clusters, framing the central text.

Open Bar

Soft Drinks

*

Mineral Waters

*

Beers

Caña Dorada

Tropical 00

*

Fruit Juices

Orange

Pineapple

Apple

Peach

*

Gin

Gordon's

Beefeater

*

Rum

Arehucas Carta de Oro

Arehucas Blanco

Bacardí

*

Cocktail

Mojito

Piña Colada

The page features decorative illustrations of leafy branches in a golden-brown color, positioned in the four corners. The central text is arranged in a vertical column.

Open Bar

Whisky

Johnnie Walker Etiqueta Roja
J&B

*

Vodka

Moskovskaya
Smirnoff

*

Brandy

Veterano

*

Liqueurs

Amaretto
Bailey's
Frangelico
Licor de Manzana

*

Non-alcoholic liqueurs

Non-alcoholic blackberry liqueur
Non-alcoholic apple liqueur



Hotel Jardín Tecina

wishes

Happy New Year

jardin-tecina.com



Hotel
Jardín Tecina
LA GOMERA *****

 FRED. OLSEN, S.A.