# 2027

# MENÚ ESPECIAL DE NOCHEVIEJA

*31 de diciembre de 2026 · New Year's Eve 2026*

**Buffet · € 89 per person**

*Children aged 6 to 11: € 45*

## Entradas frías · *Cold starters*

**Súper tramezzino tropical «Sanduchón»** A, C, D, G, M
Festive sandwich cake of several layers of bread with creamy, savoury fillings (egg, mustard, mayonnaise, ham, cheese, anchovies).

**Pan de jamón** A, C, G
Venezuelan festive bread filled with ham, olives and raisins.

## Entradas · *Warm starters*

**Mini cachapas con queso y crema de aguacate** A, C, G *(vegetarian)*
Small sweet corn pancakes with cheese and avocado cream.

**Mini burritos verdes de pollo** A, G
Small burritos in green spinach tortillas with tender chicken.

**Mini burritos verdes veganos** A *(vegan)*
Small burritos in green spinach tortillas with sautéed vegetables.

**Tamales o bollos navideños con carne** O
Corn dough with a savoury meat filling, wrapped in leaves and cooked the traditional way.

**Tamales o bollos navideños veganos** *(vegan)*
Corn dough with a savoury vegetable filling, wrapped in leaves.

**Tequeños** A, C, G *(vegetarian)*
Crispy dough sticks filled with cheese.

## Sopas · *Soups*

**Crema de calabaza y coco** L *(vegan)*
Cream of pumpkin soup with coconut milk and gentle Caribbean flavours.

**Chupe de pollo** G, L
Creamy Latin American chicken soup with potatoes, corn, vegetables and coriander.

## Ensaladas · *Salads*

**Ensalada de gallina navideña** C, M
Festive chicken salad with potatoes, carrots and a creamy dressing.

**Ensalada de remolacha**
Beetroot salad.

**Tabulé de quinoa** *(vegan)*
Quinoa tabbouleh with fresh herbs, tomatoes and lemon.

**Pico de gallo con aguacate** *(vegan)*
Tomatoes, onion, coriander and lime with diced avocado.

## Platos principales · *Main courses*

**Medallones de lomito de cerdo horneados**
Oven-roasted pork tenderloin medallions.

**Pechuga de pollo en crema de pimienta** G
Chicken breast in creamy pepper sauce.

**Canelones de la abuela** A, C, G, L *(vegetarian)*
Homemade cannelloni with ricotta and spinach in tomato sauce, baked golden in the oven.

**Alcachofas al horno** *(vegan)*
Oven-baked artichokes.

**Chalupa de pollo** A, G
Crispy corn tortilla topped with chicken.

## Acompañamientos · *Side dishes*

**Arroz con canela y piñones** G
Fragrant rice with cinnamon and toasted pine nuts.

**Papas derretidas** G
Potatoes between mash and tender chunks, with melted cheese.

**Plátanos horneados** *(vegan)*
Oven-baked ripe plantains.

**Puré de zanahoria y batata dulce** G
Creamy carrot and sweet potato purée.

**Papas salteadas a la provenzal** *(vegan)*
Sautéed potatoes with garlic and herbes de Provence.

## Postres · *Desserts*

**Cheesecake de pistacho** A, C, G, H
Creamy pistachio cheesecake.

**Torta New Yorker de maracuyá** A, C, G
New York cheesecake with passion fruit.

**Flan de coco y caramelo** C, G
Coconut caramel flan.

**Natilla navideña colombiana** G
Traditional Colombian Christmas custard with cinnamon.



***¡Feliz Año Nuevo!***

*We look forward to ringing in the New Year with you!*

Mi BARRiO

**www.mibarrio.at**

A – cereals containing gluten, B – crustaceans, C – egg, D – fish, E – peanuts, F – soy, G – milk or lactose, H – tree nuts, L – celery, M – mustard, N – sesame, O – sulphites, P – lupin, R – molluscs