

31/12  
2025

JULIO IGLESIAS EXPERIENCE BY

# JULIO IGLESIAS JR

REVEILLON '26



  
**CENTRO DE CONGRESSOS  
DO ALGARVE**

VILAMOURA • PORTUGAL

## **COLD**

**Plain salad**

**Lobster caesar salad**

**Chèvre cheese, pomegranate and persimmon salad**

**Octopus salad with roasted capsicum**

**Cherry tomatoes trio with mozzarella**

**Shrimps cocktail**

**Cheese and air-dried sausage selection**

**Plateau Royale**

**Codfish pastel de nata**

**Crunchy shrimps**

**Mini meat rissoles**

## **VEGAN CORNER**

**Tofu inari & wakame salad**

**Asian noodles salad with vegetables**

**Vegetable samosa**

**Couscous and dried fruit salad**

**Crudités with lime mayonnaise**

**Grill seitan salad with sweet corn, soya sprouts and radish**

**Edamame salad with carrot, and marinated cabbage**

**Grill seasonal vegetables with oregano olive oil**

**Crunchy vegetables**

**Mushroom arancini cake**

## **HOT**

### **SHOW COOKING**

Bairrada suckling pig, chips, orange and pepper sauce  
Tornado rossini, potato au gratin, ratatouille, foie gras and toast  
Duck magret with citrus, brava potato and vegetables chop soy  
Salt-baked fish, roasted potato and sautéed vegetables  
Fresh spaghetti with sauce  
tomato | sea fruit | pesto

### **VEGAN CORNER**

White asparagus cream soup with croûtons  
Spring risotto  
Braised tofu medallions  
Spaghetti with basil olive oil and sun-dried tomatoes  
Steamed vegetables  
Sweet potato purée  
Carrot rice

## **DESSERTS**

Raspberry and pistachio verrine with lemon biscuit  
Persimmon tartlet with vanilla cream  
Red berries tartlet  
Mango pavlova with verbena cream  
Chocolate and banana crème brûlée  
Mini tropézienne tart  
Sachertorte  
Fruit selection

### **SHOW COOKING**

Cannoli with ricotta and orange  
cream & topping

**Drinks Included: Mineral water, Crasto Superior white wine, Esporão Touriga Nacional red wine,  
national beer, soft drinks, Moët & Chandon champagne**

## FRIOS

### Saladas simples

Salada caesar de lagosta

Salada de queijo chèvre, romã e dióspiro

Salada de polvo com pimentos assados

Trio de tomates cherry com mozzarella

Cocktail de camarão

Estação de queijos e enchidos

Plateau Royale

Pastel de nata de bacalhau

Camarão crocante

Mini rissol de carne

## CANTINHO VEGAN

Salada de tofu inari & wakame

Salada de noodles asiáticos com legumes

Chamuça de legumes

Salada de cuscuz com frutos secos

Crudités com maionese de lima

Salada de seitan grelhado, milho, rebentos de soja e rabanetes

Salada de edamame, cenoura e couves marinadas

Legumes da estação grelhados com azeite de orégãos

Crocante de legumes

Arancini de cogumelos

## QUENTES

### SHOW COOKING

Leitão à Bairrada, batata chip, laranja e molho pimenta  
Tornedó rossini, batata gratin, ratatouille, foie gras, torradas  
Magret de pato com citrinos, batata brava e chop soy de legumes  
Peixe ao sal, batata assada e legumes salteados  
Esparguete fresco com molho de  
tomate | frutos do mar | pesto

### CANTINHO VEGAN

Aveludado de espargos brancos com croûtons  
Risotto primavera  
Medalhões de tofu braseados  
Esparguete com azeite de manjerição e tomate seco  
Legumes a vapor  
Puré de batata doce  
Arroz de cenoura

## SOBREMESAS

Verrine de framboesa e pistácio com biscoito de limão  
Tartelete de dióspiro com creme de baunilha  
Tartelete de frutos vermelhos  
Pavlova de manga com creme de verbena  
Crème brûlée de chocolate e banana  
Mini tarte tropézienne  
Sachertorte  
Seleção de frutas

### SHOW COOKING

Cannoli com creme de ricotta  
e laranja & topping

Bebidas incluídas: Água mineral, vinho branco Crasto Superior, vinho tinto Esporão Touriga Nacional, cerveja nacional, refrigerantes, champagne Moët & Chandon