new year's

EVE

Goodbye

2026

THE SLS WAY

LORA · 31.12.2026

NEW YEAR'S EVE GALA DINNER · SLS BARCELONA

SLS
BARCELONA

The MENU

LORA NEW YEAR'S EVE 2026

€210 | Cellar included
+ 2 drink vouchers at Lora, valid until 2:00 AM

Appetisers

FINE DE CLAIRE OYSTER WITH BALFEGÓ TUNA OTORO AND BELUGA CAVIAR

HOUSE-PICKLED BABY CUCUMBER
WITH AGED CHEESE CREAM AND BLACK OLIVE

PORCINI MUSHROOM CREAM WITH FOIE GRAS
AND MELANOSPORUM BLACK TRUFFLE

RED PRAWN CROQUETTE WITH RED PRAWN TARTARE
AND CITRUS MAYONNAISE

Starters

CHILLED LOCAL LOBSTER SALAD
WITH HERB TARTAR SAUCE AND CONFIT TOMATOES

PORK TROTTER AND BLACK TRUMPET MUSHROOM
RAVIOLI WITH BABY SQUID RIBBONS

Main Courses

LIGHTLY SEARED RED MULLET
WITH ITS OWN JUS AND ANISEED HERB SALAD

SLOW-COOKED BEEF SHORT RIB WITH JERUSALEM ARTICHOKE
AND MELANOSPORUM BLACK TRUFFLE

Desserts

PRE-DESSERT: GRAPEFRUIT SORBET,
MANDARIN CREAM AND ROSÉ CAVA FOAM

DESSERT: 70% CHOCOLATE MOUSSE,
CHOCOLATE CREAM AND MOIST COFFEE SPONGE CAKE
WITH BAILEYS AND CRUNCHY HAZELNUT

A SELECTION OF PETIT FOURS BY OUR PASTRY CHEF, ABEL CAÑAS

✦ TRADITIONAL NEW YEAR'S EVE GRAPES ✦

The MENU

LORA VEGETARIAN / VEGAN

To Start

TOMATO TARTARE WITH CAVIAROLI
PANI PURI FILLED WITH MUSHROOM DUXELLES
AND LEMON CASHEW CREAM
TRUFFLED PEA CREAM WITH VEGAN CHEESE FOAM
MINI PITA BREAD WITH MUHAMMARA AND CRISPY NORI

Starter

CHARGRILLED CABBAGE SOUP
WITH OUR HOMEMADE KIMCHI AND CRISPY RICE

Main Courses

AN ODE TO EL PRAT ARTICHOKES:
CONFIT AND CHARGRILLED ARTICHOKE FLOWER
WITH CHIPS, CREAM AND SMOKED JUS
BABY BROAD BEAN AND SAFFRON MILK CAP MUSHROOM
STEW WITH CRISPY POTATO

Desserts

PRE-DESSERT: RASPBERRY SORBET WITH POMEGRANATE
AND RED BERRY AND HIBISCUS SOUP
ALLERGEN-FREE DESSERT: CHOCOLATE, MANDARIN
AND ORANGE BLOSSOM DELIGHT: SOFT CHOCOLATE SPONGE
FILLED WITH MANDARIN GEL AND 70% CHOCOLATE GANACHE

The MENU

LORA NEW YEAR'S EVE CHILDREN'S 2026

€85 | Drinks included

To Start

COURGETTE CREAM IN A GLASS WITH A HINT OF TRUFFLE
MINI PUFF PASTRY COCA WITH CHEESE CREAM AND FUET TARTARE
IBERIAN HAM CROQUETTE
MINI PRAWN BURGER WITH CITRUS MAYONNAISE AND FRESH SHOOTS

Main Course – Choice of One

LOCAL BEEF TENDERLOIN WITH SWEET POTATO PURÉE
AND CRISPY LAYERED POTATOES
CRISPY MONKFISH WITH PUMPKIN HUMMUS AND VEGETABLE CRISPS

Dessert

CHOCOLATE SPHERE FILLED
WITH VANILLA MOUSSE AND WARM TOFFEE SAUCE