







CHRISTMAS MENU

DECEMBER 25th

APPETIZER STATION

Christmas Terrines Assortment of Canapés

SMOKED MEATS AND CAVIAR STATION

Salmon, Cod, Fogonero Herrings Caviar of colours, Blinis and Sour Sauce

KM 0 COLD STATION

Assortment of Crudités, noble leaves and their dressings from the Canarian Vegetable Garden Sweet potato salad with cod confit Almogrote toast Mini octopus salpicon Creamy goat's cheese and pickled onion soup Avocado gazpacho with watercress leaves

SEAFOOD STATION

Prawns and their sauces

IBERIAN STATION

Iberian Ham Salchichón Pork loin and chorizo Tumaka bread

OUR ISLAND OF CANARIAN CHEESES

Selection of Canarian cheeses

KM 0 STATION

Cream of pumpkin cream with coriander oil
Cannelloni from the garden
Canary Island Pork tenderloin with smoked cheese
sauce and sweet potato sauce
Cod loin with Canarian onion sauce

HOT STATION

Boletus and foie risotto
Salmon and spinach pasta with macerated cherry
Turkey stuffed with perigordini with red fruit and
roasted chestnut sauce
Salmon supreme with
hollandaise sauce and prawns
Seafood mussels

VEGGIE CORNER

Vegetable tempura Seasonal wild sautéed vegetables

STREET FOOD CORNER

Mini Burger Hot dogs Assortment of pizzas

SWEET MOMENT

Selection of fruits of the Canary Islands
Gofio and pineapple mousse
Macedonia de la finca Ron
Teide cheese
Assortment of sweets

CHRISTMAS DESSERTS

Cup of cheesecake and red fruits
Chocolate mousse with mango
Fine confectionery
Christmas logs
Dark and white chocolate fountains and
their accompaniments
Ice creams and sweets
And of course nougat,
polvorones and marzipan.











YOU ARE



Jardín Caleta ★ ★ ★



10:00 Remember your last chance to participate in the Wishing Wall!

11:00 Enjoy our last AquaGym of the year and get fit for tonight's party!

HOVYWOOD PARTY: Welcome to the Big New Year's Eve Dinner. Ready to be a MOVIE STAR, a real VIP and enjoy the elegant OSCAR night? Watch out for our PAPARAZZI! Have you already prepared your out-fit? We are going to have a great time with all our friends from HOVIMA Jardín Caleta

From 19:00 - 22:30 New Year's Eve Grand Buffet Special

- · 1st shift: from 19:00 to 20:30 hours
- · 2nd shift: from 21:00 to 22:30 hours

23:00 SURPRISE SHOW

- 23:30 We hand out the cotillion and the lucky grapes in the Sport Bar.
- 23:45 We serve champagne to toast to a 'HAPPY NEW YEAR'.
- **00:00** We will eat the 12 LUCKY GRAPES to the sound of the chimes AND WE WILL TOAST TO THE NEW YEAR with our Dj Eduardo, all night long! DANCE!

HAPPY NEW YEAR 2025



NEW YEAR'S EVE MENU

31 st DECEMBER

COLD CRUDITÉS STATION

Cherry tomatoes, red onion, lettuce mix, cucumber, white asparagus, carrot, beetroot. Sauces, vinaigrettes and pickles: mayonnaise, tartar, aioli, pink sauce, mustard vinaigrette, mango vinaigrette, oriental yuzu vinaigrette, capers, gherkins, gildas and variants.

MICRO-CUISINE STATION

Pear and gorgonzola vichyssoise Beetroot and strawberry gazpacho Avocado ceviche and red caviar Smoked fish salad with gildas Prawn salad Wakame salad Seafood salpicon

SMOKED SEAFOOD AND SEAFOOD STATION

Smoked salmon Smoked swordfish Smoked tuna Prawns Mussels Razor clams Clams

SUSHI STATION

Makis, niguiris, wasabi, ginger

CANAPÉS

Assorted canapés

Foie gras and caramelised onion terrine
Tuna tartar cone

BREAD STATION

Assorted fleas, ciabatta, country bread, butter and margarine

CHEESE AND IBERIAN STATION

Iberian ham
Iberian loin
Iberian salami
Cecina (cured beef jerky)
Semi-cured Manchego cheese
Cabrales
Parmesan cheese
Goat's cheese

Brie Cured cow's cheese Canary Island paprika Honey, jam, marmalade, picos, regañás, butter, margarine

SOUP AND CREAM

Meat consommé Seafood bisque

VEGETARIAN

Potato nest stuffed with vegetables Vegetable cannelloni Vegan goulash

MAIN MEATS

Beef sirloin with port sauce and foie gras Roast suckling pig with apple and duchess potatoes Stuffed chicken with pepper sauce and peasant potatoes

MAIN FISH

Black cod with miso and yuzu Salmon supreme fillet with beurre blanc sauce and wild asparagus Prawns sautéed in cava

OTHER MAIN COURSES

Pasta stuffed with cheese and truffle sauce Rice with lobster Sautéed clams with butter sauce Roast turkey Roast beef Grill: sirloin steak, entrecote, salmon, sea bass

FOR THE KIDS

Chicken Milanese Mini pizza Chips Mini Burger

DESSERTS

HOVYWODE





We hope you enjoy your stay, we wish you a HAPPY NEW YEAR and hope to have the opportunity to welcome you again in our hotel HOVIMA Jardín Caleta.

The HOVIMA Jardin Caleta team

Coro Álvarez - Hotel Manager
Federica Campisi y Ana Carolina Lisboa - Guest Experience
Julie Duran y Helder Barbosa - Front Desk
David Antinori y Pilar Yanes - Housekeeper
Iván Rodríguez y Enzo Terlingo - Kitchen
Marian Fernández y Victoria Mesa - Restaurant
Carlos Hernández y Samuel Álvarez - Maintenance
Francisco Rodríguez - Administration

