

Join the
rhythm of

C

H

R

I

S

T

M

A

S

Cape Nao

And its tastes too...

*Happy holidays and a **happy** 2024.*

MELIÀ
HOTELS & RESORTS
Soul Matters

reservas.meliadurres@melia.com

+355 52 700 001

The Christmas menu

The most
delicious
symphony

Cape Nao

Price: 4500 LEK (Soft Drinks included).
Price: 6500 LEK with house Beverage

The prelude to the
starter

- Boletus croquette with Romesco sauce.
-

Leek cream with sautéed crayfish.

The rhythm of the
first act

Hake loin in green cilantro sauce, clams and green asparagus.

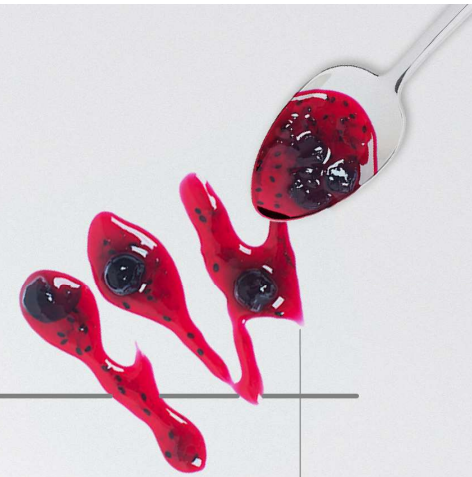
The rhythm of the
second act

Pressed confit duck with mango sauce, creamy potatoes and boletus.

Close

Three textures of chocolate, mint gel and almond tile

We wish you
happy holidays.



Siente el
ritmo de la



Cape Nao

N

A

V

I

D

A

D

Y también su sabor...

Felices fiestas y feliz 2024.

MELIÀ

HOTELS & RESORTS

Soul Matters

reservas.meliadurres@melia.com

+355 52 700 001

El menú de Navidad

La *sinfonía* más *deliciosa*

El preludio del
entrante

- Crema de puerros con cigalas salteadas

El ritmo del
primer acto

Lomo de merluza en salsa verde de cilantro, almejas y espárragos verdes

El ritmo del
segundo acto

Pato confitado prensado con salsa de mango, cremoso de patatas y boletus

Cape Nao

Price: 4500 LEK (Soft Drinks included).
Price: 6500 LEK with House Beverage

Cierre

Tres texturas de chocolate, gel de menta y teja de almendra

Te desamos unas
felices fiestas.

Join the
rhythm of

C

H

R

I

S

T

M

A

S

Cape Nao

And its tastes too...

*Happy holidays and a **happy** 2024.*

MELIÀ
HOTELS & RESORTS
Soul Matters

reservas.meliadurres@melia.com

+355 52 700 001

The New Years Eve menu

The most
delicious
symphony

APERITIVO

Rollito de salmon,
guacamole y esfera de
yogurt al curry

- *COMENZAMOS CON*
- Crema de suave de mariscos, pan especiado crujiente, testuras de anis, cilantro y almejas

SEGUIMOS CON

Medallones de
Langosta sobre mousse
de espárragos,
reducción de oporto y
balsamico

*NUESTRO
PRINCIPAL*

Carre de cordero en
costra de romero,
milhojas de verduras y
pure cremoso de batata
dulce

*PARA TERMINAR,
ALGO DULCE*

Sopa de chocolate
blanco, caviar de menta
y frutos rojos, sobre
tierra dulce de coco

Cape Nao

6000 LEK

11000 LEK with House Beverage

We wish you
happy holidays.

Join the
rhythm of

C

H

R

I

S

T

M

A

S

Cape Nao

And its tastes too...

Happy holidays and a happy 2024.

MELIÀ
HOTELS & RESORTS
Soul Matters

reservas.meliadurres@melia.com

+355 52 700 001

The New Years Eve menu

The most
delicious
symphony

Cape Nao

6000 LEK
11000 LEK with House Beverage

APPETIZER

Salmon roll, guacamole
and curried yogurt sphere

• *WE START WITH*

Soft seafood cream,
crunchy spiced bread,
textures of arise,
cilantro and clams

*WE CONTINUE
WITH*

Lobster medallions on
asparagus mousse, port
and balsamic reduction

OUR MAIN

Rack of lamb in rosemary
crust, vegetable
millefeuille and creamy
sweet potato puree

*TO FINISH,
SOMETHING SWEET*

White chocolate soup, mint
caviar and red berries, on
sweet coconut ground

We wish you
happy holidays.

Siente el
ritmo de la



Y también *su sabor...*

MELIÀ
HOTELS & RESORTS
Soul Matters

reservas.meliadurres@melia.com
+355 52 700 001



El menú

La sinfonía más *deliciosa*

Casa Nostra

4500 LEK (Soft Drinks included).
6500 LEK With house beverage.

El prelude del *entrante*

- Crema suave de papas con
- trufa, caviar, huevo poche y
- crujiente de jamon

El ritmo del *primer acto*

Lingote de atun, guacamole,
guisantes crujientes, sésamo y
toques de soja

El ritmo del *segundo acto*

Paletilla de cordero con
patatas al azafrán y
hierbas del monte

Cierre

Semifrio de mango,
chocolate blanco y
coulis de frutos rojos.

Te desamos unas
felices fiestas.



Join the
rhythm of

C

H

R

I

S

T

M

A

S

MELIÀ
HOTELS & RESORTS
Soul Matters

And its tastes too...

Happy holidays and a happy 2024.

reservas.meliadurres@melia.com

+355 52 700 001

The menu

The most
delicious
symphony

The prelude to the
starter

- Small glass of octopus with sweet paprika parmentier.
- Soft cream of potatoes with truffle, caviar, poached egg and crispy ham.

The rhythm of the
first act

Tuna bullion, guacamole, crunchy peas, sesame and touches of soy.

The rhythm of the
second act

Lamb shoulder with saffron potatoes and wild herbs

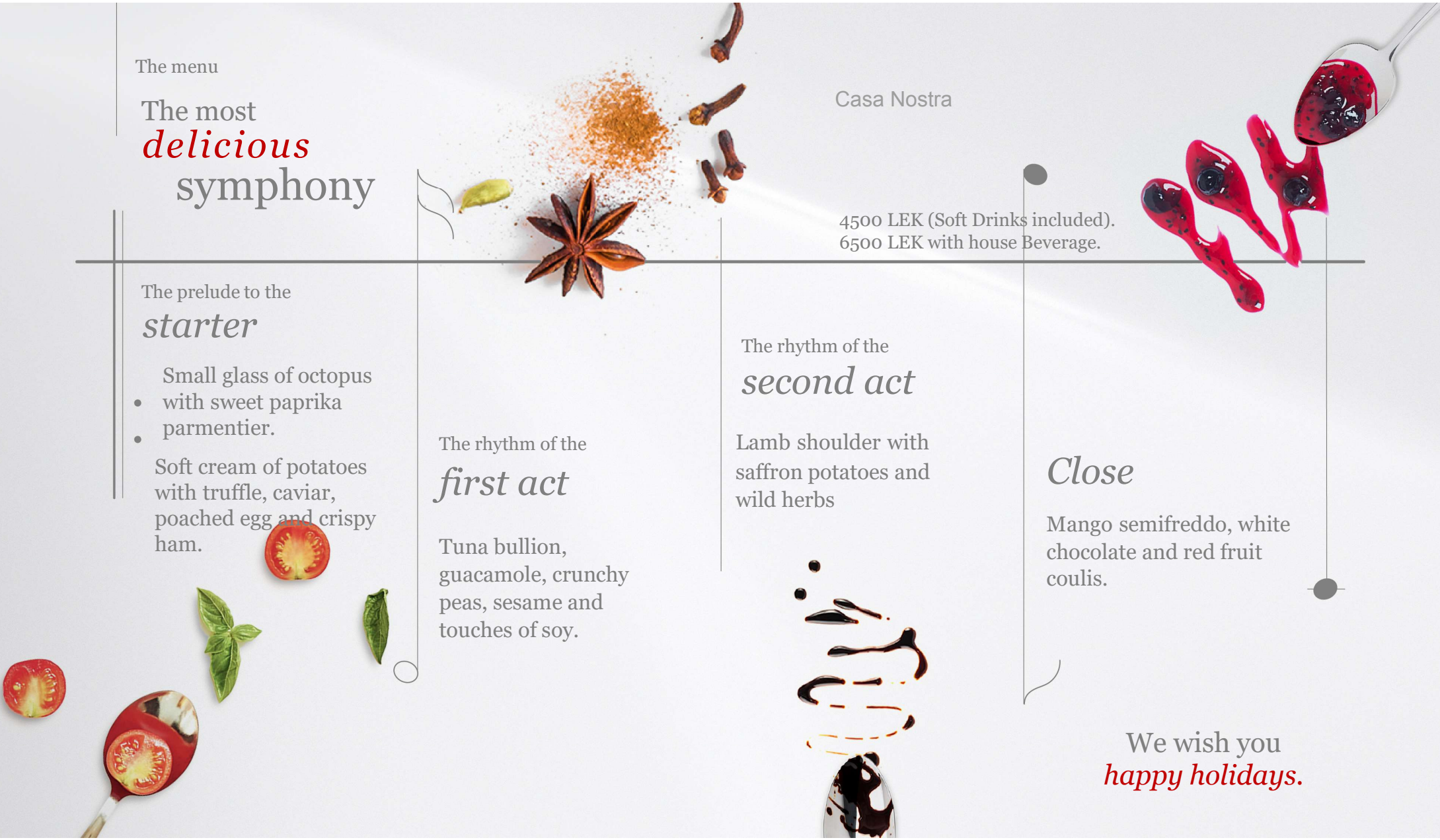
Close

Mango semifreddo, white chocolate and red fruit coulis.

Casa Nostra

4500 LEK (Soft Drinks included).
6500 LEK with house Beverage.

We wish you
happy holidays.



Join the
rhythm of

C

H

R

I

S

T

M

A

S

Casa Nostra

6000 LEK (Soft drinks included).
11000 LEK with House Beverage.

And its tastes too...

*Happy holidays and a **happy** 2024.*

MELIÀ
HOTELS & RESORTS
Soul Matters

reservas.meliadurres@melia.com

+355 52 700 001

The New Years Even menu

The most
delicious
symphony

Casa Nostra

APPETIZER

Viera with parmesan

• *WE START WITH*

Mushroom cream, truffle oil, textured pumpkin and caramelized foie with crispy chickpeas

WE CONTINUE WITH

Sea bass loin, with dauphinois gratin, lumpfish roe and flowers

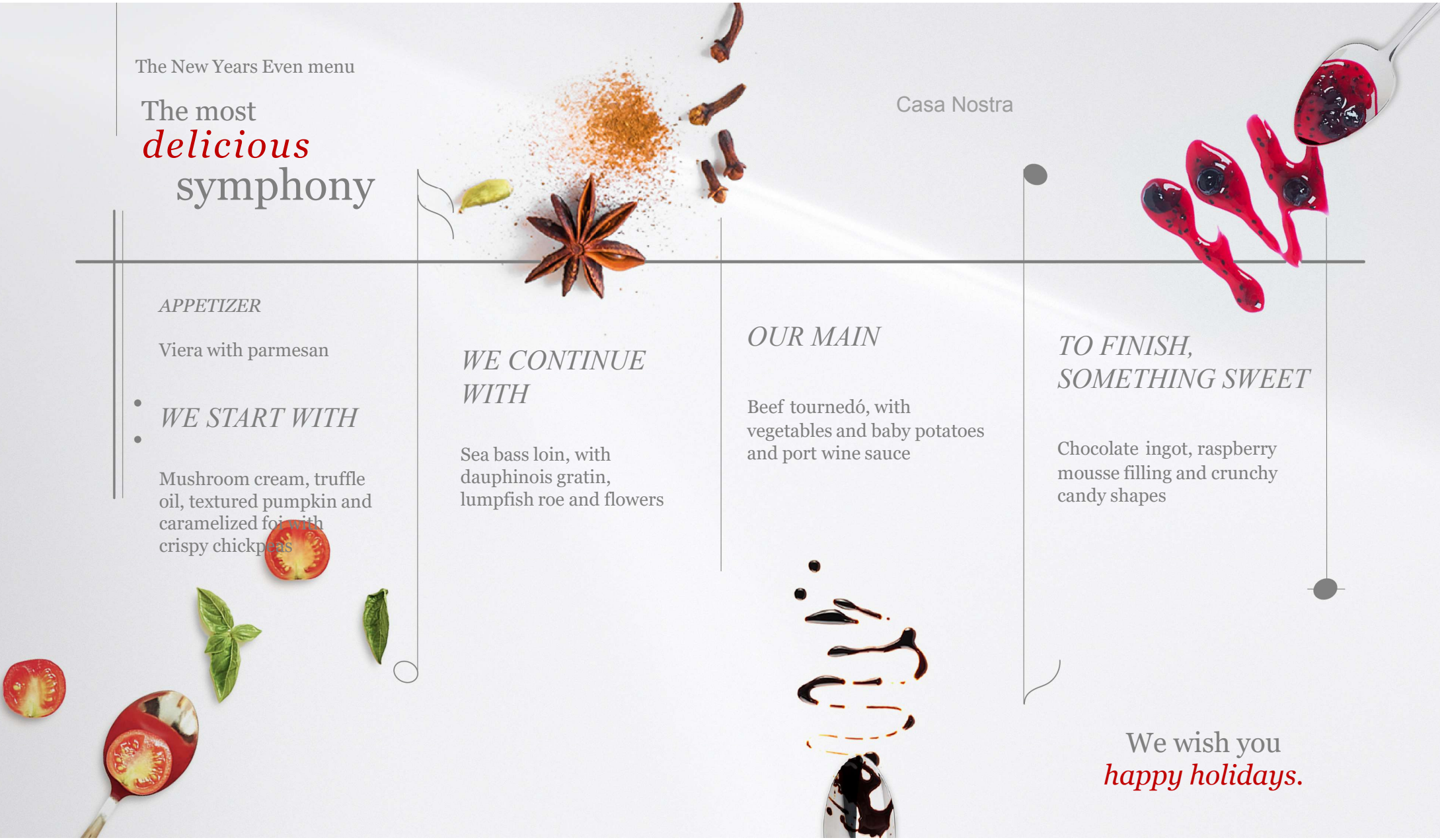
OUR MAIN

Beef tournedó, with vegetables and baby potatoes and port wine sauce

TO FINISH, SOMETHING SWEET

Chocolate ingot, raspberry mousse filling and crunchy candy shapes

We wish you
happy holidays.



Join the
rhythm of

C

H

R

I

S

T

M

A

S

Casa Nostra

6000 LEK (Soft drinks included).
11000 LEK with House Beverage.

And its tastes too...

Happy holidays and a happy 2024.

MELIÀ
HOTELS & RESORTS
Soul Matters

reservas.meliadurres@melia.com

+355 52 700 001

The New Years Eve menu

The most
delicious
symphony

Casa Nostra

APERITIVO

Viera a la parmesana

- *COMENZAMOS*
- *CON*

Crema de hongos, aceite de trufa, calabaza texturizada y foie caramelizado con garbanzos crujientes

SEGUIMOS CON

Lomo de lubina, con gratin de dauphinois, huevos de lumpo y flores

NUESTRO PRINCIPAL

Tournedor de ternera, con verduritas y patatas baby y salsa al oporto

PARA TERMINAR, ALGO DULCE

Lingote de chocolate, relleno de mousse de frambuesa y formas de caramelo crujiente

We wish you
happy holidays.