



*Celebrate
the Festive
Season in an
Iconic Setting*



2026 - 2027



Brunchs

CHRISTMAS BRUNCH

DECEMBER 25

1 p.m. – 3:30 p.m. | Atlántico Buffet Restaurant

Live music and festive Christmas atmosphere.

60€ per person | 30€ children

GRAND NEW YEAR'S BRUNCH

JANUARY 1

1 p.m. – 3:30 p.m. | Atlántico Buffet Restaurant

Live music and festive Christmas atmosphere.

82€ per person | 42€ children

THREE KINGS' BRUNCH

January 6

1 p.m. – 3:30 p.m. | Atlántico Buffet Restaurant

Live music and a festive Christmas atmosphere.

58€ per person | 28€ children

For more information:

+34 822 24 44 44



Christmas Eve Dinner

DECEMBER 24

Celebrate the most enchanting night of the year in an extraordinary setting, where timeless elegance meets exceptional gastronomy in the heart of the North of Tenerife.

AMALUR

À la carte dinner featuring special Christmas specialities.
Restaurant opening hours: 6:00 p.m. to 10:00 p.m.
Reservations available: between 6:00 p.m. and 7:00 p.m.

LAVA

Short and Long Tasting Menus
Restaurant opening hours: 6:00 p.m. to 11:00 p.m.
Reservation times: between 6:00 p.m. and 8:30 p.m.
Last reservation for the Long Menu: 8:00 p.m.
Last reservation for the Short Menu: 8:30 p.m.
Reservations will be honoured until the venue reaches full capacity.
Children aged 12 and over.

OKA

À la carte dinner and Short Tasting Menu.
Restaurant opening hours: 6:30 p.m. to 10:00 p.m.
À la carte reservation times: between 6:30 p.m. and 7:45 p.m.
Short Tasting Menu reservation time: 7:00 p.m.

TAGOROR LOBBY BAR & LOUNGE

From 10:00 p.m. to 1:00 a.m., the celebration will move to the Lobby Bar & Lounge, which will be transformed into an exquisite setting with live music to crown an extraordinary evening.

Pricing based on tasting menu and a la carte

NEW YEAR'S EVE GALA DINNER

DECEMBER 31

WELCOME COCKTAIL

20:00 PM to 21:00 PM | Garden of the Congress Center or Taoro Terrace

GALA DINNER

De 21:00 a 00:00h. | Gran Hotel Taoro Congress Center

MENÚ

AMUSE BOUCHE

Koji Scallop and Canarian Curry

STARTER

Thin slice of warm scarlet shrimp,
served with its own juice and koshihikari rice

FIRST COURSE

Lobster with a light almogrote hollandaise
and marbling caviar

Refreshing break
Taittinger-Yuzu Sorbet

MAIN DISH

Wagyu Taco, Mushrooms, and Black Potato

DESSERT

Chocolate Textures

WINE SELECTION

Albamar Albariño, DO Rías Baixas
Emilio Moro Tempranillo, DO Ribera del Duero
Taittinger Brut Réserve

COTILLON & NEW YEAR GRAPES

Grapes to welcome the New Year,
Belle Époque-themed party favors.

OPEN BAR AND DANCE

00:00 AM to 3:00 AM | Congress Center dance floor

350€ per person

A bespoke menu created exclusively for the occasion, showcasing signature creations
by our Michelin-starred chefs, Ricardo Sanz and Erlantz Gorostiza