

CELEBRATION MENU

1

STARTERS

Salmon tartar teaspoon with avocado macerated with Lima vinaigrette

Mini pastries filled with cream of anchovies and pickles

Filo pastries filled with bacon and cheese on red fruits sauce

Tempura shrimps with wasabi alioli

Mini chicken grilled brochettes macerated with oyster sauce

MAIN DISH TO CHOOSE FROM

Lubina strudel with vegetables on squid ink

or

Iberian fillet pork wrapped on bacon with green peppers

DESSERTS

Sweet fried milk on vanilla cream and yogurt ice with custard squares

Waters

A selection of wines from our cellar

Herb teas and coffees

€36,00

per person VAT included

All dinner guests must choose the same menu,
or choose the main course one week ahead

Customers with allergies or intolerances are kindly requested to consult our staff

CELEBRATION MENU

2

STARTERS

Orange Porra (special cold soup with vegetables) with cod and rosemary oil

Tartesa cremet Cheese toast with smoked salmon slices

Aubergine cream with pine nuts and paprika

Iberian pork rolls with walnuts and bittersweet sauce

Chicken with oysters sauce

MAIN DISH TO CHOOSE FROM

Cod loin on white asparagus cream and artichoke sauteed with iberian ham

or

Grilled iberian meat with Potatoe cake and Padron peppers on fig and Oporto sauce

DESSERTS

White chocolate brownie on Chocolate soup with ron and pistachio ice

Waters

A selection of wines from our cellar

Herb teas and coffees

€38,00

per person VAT included

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or choose the main course one week ahead

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CELEBRATION MENU

3

STARTERS

Iberian ham with tasting cheese of Málaga Montains

Mini foie medallions on crepes with figo cream

A la feira octopus croquettes on potatoe cream

Mini pork fillet brochette with bittersweet sauce

Pastry wrapped on escrambled eggs with cod on portuguese style

MAIN DISH TO CHOOSE FROM

Veal fillet with gratin foie and apple sauce

or

Anglerfish souquet with potatoes and prawns slices

DESSERTS

Strawberrie mousse with chocolate cake slices

Waters

A selection of wines from our cellar

Herb teas and coffees

€39,00

per person VAT included

All dinner guests must choose the same menu,
or choose the main course one week ahead

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CELEBRATION TOP MENU

STARTERS

Ham course and assortment of cheeses from the Sierra de Málaga

Cantábrico anchovies tostas gold series on roasted peppers and black olives

Foie timbal with apples and Pedro Ximénez reduction sauce

Mini prawn croquettes with pilpil aioli

Iberian prey steak in barbecue sauce

MAIN COURSE OF YOUR CHOICE

Grilled octopus on potato parmentier and piquillo pepper mayonnaise

o

Beef sirloin steak with périgourdine sauce, caramelised shallots in cava and roasted potatoes

DESSERTS

Tiramisu cup with almond tiles

Waters

A selection of wines from our cellar

Herb teas and coffees

€ 44,00

per person VAT included

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COCKTAILS

GIBRALFARO COCKTAIL

iberian ham course

ajoblanco shot with mango juice from the axarquia and prawn brochette

mini salmon rolls stuffed with anchovy cream and tomato jam

sautéed gulas tosta with garlic on saffron mayonnaise

zakoskis hummus filling with black olives and sundried tomato chopped

prawn sticks with sesame seeds and wasabi aioli

chicken saté with teriyaki sauce

mini prawn croquettes with pilpil sauce

vegetable samosas with a touch of curry

mini bull oxtail burger on brioche bread and rocket leaves

DESSERTS

fine pastries.

pasiega cheesecake dices

CELLAR

Mineral water, soft drink or beer

A selection of wines from our cellar

€ 31,00

VAT included

*Valid for groups of more than 30 people

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COCKTAILS

MEDITERRANEAN COCKTAIL

Iberian ham

Cured cheese macerated in rosemary oil

Puff pastry stuffed of chickpea hummus with a bit of red pepper

Puff pastry stuffed of anchovies mousse with tomato jam

Salmon tartar marinated with avocado macerated in citrus fruits vinaigrette

Vegetables rolls with sweet and sour sauce

King prawns in tempura with piquillo red peppers mayonnaise

Blue cheese and nuts croquettes with sour apple cream

Iberian pork loin on skewer with vegetables

Briek pasta rolls stuffed of pork cheeks and mushrooms

DESSERT

Fine bakery

Exotic fruits with chocolate soup in rum style

CELLAR

Mineral water, soft drink or beer

A selection of wines from our cellar

€ 33,00

VAT included

*Valid for groups of more than 30 people

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COCKTAILS

MALAGUETA COCKTAIL

Iberian assortment

Sierra de Malaga cheeses

Puff pastry stuffed of chickpea hummus with a bit of red pepper

Shots assortment

Smoked sardine loin on "zoque malagueño" (vegetables cold soup)

Red tuna tartar with fresh onions

Iberian pork loin on skewer with vegetables

King prawns in tempura with "piquillo" red pepper mayonnaise

Homemade croquettes

Briek pasta rolls stuffed of goat cheese and almonds with red fruits jam

Pheasant sweet with cane honey

DESSERT

Fine bakery

Fruits on skewer with chocolate soup in rum style

Tiramisu glasses

CELLAR

Mineral water, soft drink or beer

A selection of wines from our cellar

€ 36,00

VAT included

*Valid for groups of more than 30 people

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CHILDREN'S MENU

STARTER

Fresh Pasta with Bolognese Sauce
and Parmesan Cheese

MAIN COURSE

Chicken Fingers with lemon
and Deluxe Sauce and Fries

DESSERT

Strawberry Ice Cream with Whipped Cream
and Chocolate

Water or soft drinks

€ 18,00

VAT included

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