

# FESTIVE SEASON 2022



LA ZAMBRA

# MENU 1



€ 55,00 Per Person

Welcome drink

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## STARTER

Russian salad with fried quail egg and straw potato

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## MEAT

Lamb terrine, glazed spring onions, and cauliflower purée

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## DESSERT

Baked cheesecake with Malaga raisin ice cream

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## DRINKS

Water, beer y soft drinks

White wine Prios D.O. Rueda

Red wine Pruno D.O. Ribera del Duero

Coffee, infusions and petits fours



# MENU 2



€ 65,00 Per Person



Welcome drink

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## STARTER

Pumpkin cream, coconut milk and fried seeds

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## FISH

Cod confit, Spanish ratatouille, and leek chips ríof

or

## MEAT

Beef cheeks stewed in red wine and a reduction of its juice

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## DESSERT

Torrija with apricot yogurt ice cream

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## DRINKS

Water, beer and soft drinks

White wine Prios D.O. Rueda

Red wine Pruno D.O. Ribera del Duero

Coffee, infusions and petits fours

# MENU 3



€ 75,00 Per Person



Welcome drink

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## STARTER

Confit leeks, with smoked sardines, jowls and romesco sauce

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## FISH

Roast hake, baked potato and roasted tomatoes

or

## MEAT

Beef sirloin in green pepper sauce with truffled potato parmentier

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## DESSERT

Muscovado sponge cake with vanilla custard

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## DRINKS

Water, beer and soft drinks

White wine Ramón Bilbao Sauvignon Blanc D.O. Rueda

Red wine La Encina del Inglés D.O. Sierras de Málaga

Coffee, infusions and petits fours



## TERMS AND CONDITIONS

All prices are inclusive of VAT

Groups of less than 25 pax will be served in a reserved area of Palmito restaurant.

Groups of more than 25 pax will be served in a private banquet room

One drink after meal included with the menus from € 65,00

Menu card and flower centrepiece included

Reservation subject to availability

Same menu for all diners, except for special dietary requirements

Payment is required at the time of booking

## INFORMATION AND RESERVATIONS

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