

Group menus.

THE SOUL OF
Andalusia

THE SPIRIT OF
Christmas



LA ZAMBRA

A light peach background with a dense, scattered pattern of small, gold-colored confetti or glitter particles, primarily concentrated in the upper half of the image.

A GASTRONOMIC JOURNEY
CAREFULLY CRAFTED BY OUR
EXECUTIVE CHEF, BLENDING
TRADITION AND CREATIVITY

A CULINARY EXPERIENCE WITH AN ANDALUSIAN SOUL
IN A VENUE HONORED WITH A PRESTIGIOUS MICHELIN KEY

We have crafted three exclusive group menus, designed to be enjoyed in our Palmito restaurant or in the comfort and exclusivity of our private meeting rooms.

Menu I

STARTER

Onsen egg, truffled potato foam, breadcrumbs and crispy Iberian ham

MAIN COURSE

Braised beef cheek with sweet potato purée and its jus

DESSERT

Nougat panna cotta, vanilla and ginger crumble

57 € per person

Menu II

STARTER

Mi-cuit terrine, apple jam, sherry wine with cinnamon, served with nut toasts

FISH MAIN COURSE

Roasted red snapper glazed with white miso, local vegetable ragout and pea cream

MEAT MAIN COURSE

Confit suckling pig terrine, cooking jus, dried apricot cream and fresh orange

DESSERT

Bûche de Noël filled with namelaka, served with hazelnut ice cream

75 € per person

Vegan option available*

Vegan menu

STARTER

Chestnut and leek cream with cep powder

MAIN COURSE

Crispy courgette leaves, aubergine, mushrooms with truffled duxelles and red wine sauce

DESSERT

Roasted pear with Pedro Ximénez sherry wine, spiced hibiscus soup and vegan cream

57 € per person

The menus include 1 bottle of wine for every 2 people.
Selection of Christmas sweets: nougat and *polvorones*.

*For those clients who may require it. This will consist of the vegan menu with an additional course:
Grilled roasted broccoli with beetroot cream, orange segments and pickled shallot.



PICADOR

An exclusive gastronomic experience where each course is elevated by a carefully selected pairing. A proposal that blends intimacy, tradition, and the essence of haute Andalusian cuisine.

SHARED STARTERS

Aged beef tenderloin tartare on toasted brioche
Smashed, fried and spicy potatoes
Seasonal Picador mollete bread

Pairing

Cloe Espumoso | *Sauvignon Blanc, D.O. Sierras de Málaga*

MAIN COURSE

Suckling pig cannelloni topped with béchamel, its jus and roasted pear & thyme compote

Pairing

Pago El Espino | *Petit Verdot, Syrah and Tempranillo, D.O. Sierras de Málaga*

DESSERT

Roasted apple profiterole with cinnamon ice cream

Pairing

Vino Maestro FB | *Muscat of Alexandria, D.O. Sierras de Málaga*

95 € per person | Maximum 20 guests



EXPERIENCES THAT MAKE A DIFFERENCE

PROPOSALS WITH CHARACTER

FLAVOUR AND A SPECIAL TOUCH THAT TURN
A GOOD GATHERING INTO AN UNFORGETTABLE MEMORY

SIGNATURE COCKTAIL WORKSHOP

Discover the art behind our most iconic cocktails: blends that are not only enjoyed on the palate but also tell stories and awaken emotions. A participatory experience, perfect for groups looking for an original activity with a creative, dynamic approach that connects through the senses.

18 € per person
Maximum capacity: 20 people

PRIVATE WINE TASTING

From fresh and aromatic whites to intense reds and fortified wines with centuries of tradition, Andalusian wines stand out for their character and sensory richness. A tasting designed to discover a vibrant wine region, where each glass reveals the uniqueness of its native varieties and conveys a story of sun, land and passion.

30 € per person
Maximum capacity: 20 people

Elevate your experience
by complementing it with
a pairing of local cheeses or a
live ham-carving demonstration,
ideal for adding flavour and
authenticity to the gathering.

Cheese pairing: 15 € per person
(1 portion per 2 people)

Ham experience: 19 € per person
(1 portion per 2 people)

PRIVATE CHAMPAGNE TASTING

An experience designed to celebrate the extraordinary. Champagne is a symbol of luxury and special moments, and this guided tasting offers a sensory journey through labels and styles, learning to appreciate nuances and differences. From French vineyards to the coasts of Málaga, an elegant proposal that adds a touch to any event.

90 € per person
Maximum capacity: 20 people

MUSICAL BINGO

A vibrant proposal combining music, nostalgia and fun. Musical Bingo transforms the classic game into a show full of rhythm and surprises: recognising songs, singing together and being carried away by the excitement. From classics to current hits, each track adds a unique spark to turn the evening into an unforgettable memory.

20 € per person
Capacity: 100 to 120 people



GENERAL CONDITIONS

All prices include VAT
Menus available for groups from 10 people onwards and up to 20 guests at Picador
All attendees must choose the same menu
Semi-private or exclusive space subject to availability and group size
One glass at the table included after the meal
Special rates for additional drinks at the table
Personalised menu card and floral centrepiece included*
Free parking for all attendees
Preferential rates for transfer service*
Special dietary requirements must be identified up to 15 days before the event
Booking confirmation by advance payment

FOR GROUPS OF 50+ ATTENDEES

Exclusive space for open bar available, with 2 hours of DJ included*

SPECIAL OPEN BAR RATES

2 hours of Open Bar*
Standard: 28 € / Premium: 38 € per person

EXCLUSIVE BENEFITS BASED ON NUMBER OF ATTENDEES

1 complimentary access to our spa circuit for every 10 attendees
1 night's accommodation with breakfast included for every 50 attendees

*Not applicable to dinners at Picador.
Option to book rooms with breakfast from 195 € (VAT included).





INFORMATION & BOOKINGS

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