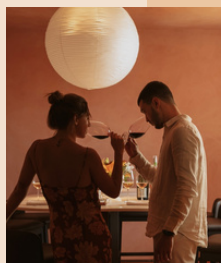


LA ZAMBRA

TASTING MENU DINNER



Discover the passion behind every bite, where provocative flavours and twinkling lights convert into a private experience in the most charming scenarios of La Zambra.

Includes for 2 people:

- Private 6-course dinner with wine pairing at Palmito
- Welcome cocktail
- Valet Parking

Value from €275

Reservations: +34 951 311 234 | reservations@lazambrahotel.com | www.lazambrahotel.com

Av. Louison Bobet, 9 · Urbanización Mijas Golf, 29650, Mijas, Costa del Sol, Spain

MENU

Oyster with red tuna tartare and egg yolk.

Pairing: Llopart Rosé.

Sea bass ceviche with yellow chilli and tiger's milk.

Pairing: Ca N'Estruc Blanc.

Roasted aubergine with beetroot cream, pickled shallots and fresh orange.

Pairing: By.Ott Rosé.

Red tuna belly with roasted chicken jus and pickled red cabbage.

Pairing: Finca la Cañada.

Chargrilled beef sirloin with stroganoff sauce and potato parmentier.

Pairing: Costalara Pago de Anguix.

Mille-feuille with dried fig cream and caramelised hazelnuts.

Pairing: Vino Maestro Fb.