

LA ZAMBRA

MENU TASTING IN PALMITO RESTAURANT



Discover passion in every bite, where provocative flavours and twinkling lights come together in a private experience set within the most enchanting corners of La Zambra.

Includes for 2 guests:

- 4-course tasting dinner with wine pairing at Palmito
- Welcome cocktail
- Valet parking

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

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

MENU

MENUOUR TRILOGY OF THE SEA

Oyster with red tuna tartare and egg yolk emulsion

10g Amur Beluga caviar, croissant toast and smoked butter to share

“00” anchovy on brioche with butter and red pepper mascarpone

Wine pairing: Charles Heidsieck Brut Réserve, Champagne

FISH

Fried cod with leek foam and crisps, finished with roasted garlic notes

Wine pairing: Fabio Coulet Villazo. Muscat of Alexandria grape. D.O. Sierra de

Málaga

MEAT

Iberian pork secreto with roasted potatoes, Padrón peppers and fresh shiso sauce

Wine pairing: Colonias de Galeón Cantueso. Syrah & Viognier grapes. I.G.P. Sierra

Norte de Sevilla

DESSERT

Dark chocolate crèmeux, carob and hazelnuts with olive oil pearls

Wine pairing: Orange Muscat

Package price for 2 guests: €275