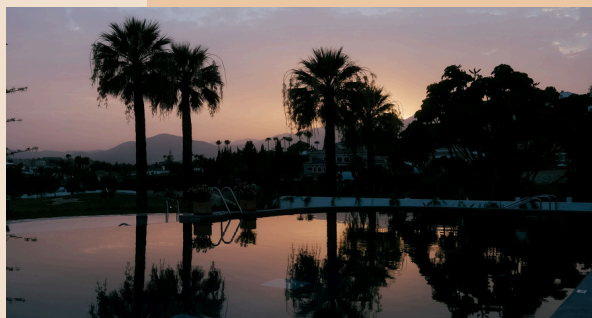
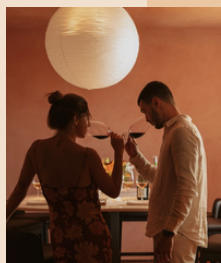


LA ZAMBRA

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

€275 for two guests

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

OUR 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 Reserva, 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 & Viogniergrapes. I.G.P. Sierra Norte de Sevilla

DESSERT

Dark chocolate crémeux, carob and hazelnuts with olive oil pearls.

Wine pairing: Orange Muscat