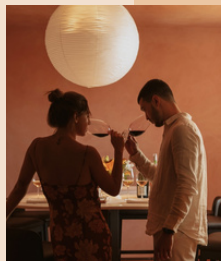


LA ZAMBRA

DINNER UNDER THE STARS



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 in the resort gardens
- Wine pairing selected by our Sommelier
- Valet Parking

Value €395

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 1

Mille-feuille of foie gras, green apple, and eel.

Black cod fritter with citrus-scented Frigiliana honey.

Scarlet prawn and caviar tartare with pistachio ajo blanco.

Roasted sole, white asparagus with tartare beurre blanc and caviar.

Wagyu Wellington with red cabbage cream and sweet potato.

Saffron cream, olive oil and olive financier, orange, and EVOO ganache.

MENU 2

Fresh oyster with cured quail egg yolk and bluefin tuna.

Belly carpaccio with roasted chicken jus.

Wagyu tartare and caviar.

Red mullet with marine hollandaise and seaweed.

Pigeon with its own jus, foie gras and green apple.

Chocolate in textures.

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