



PRIVATE TASTING SESSIONS

For a minimum of 4 people

⌘ LA ZAMBRA

FORTIFIED WINE TASTING

An Andalusian Wine Experience

Price per person: 45 €

Embark on an exceptional sensory journey through an extraordinary selection of wines that capture the very essence of the Andalusian spirit. Each wine reflects the passion, heritage and enduring traditions of the land from which it comes. Allow your senses to explore its distinctive notes and aromas, and savour the depth and richness of every expression. Join us for this unique experience and discover the soul of Andalusia through the art of winemaking.

GRAN BARQUERO FINO

Grape: Pedro Ximénez | D.O. Montilla-Moriles | Bodega Pérez Barquero

MANZANILLA PASADA DE SANLÚCAR EL ALMACENISTA

Grape: Palomino Fino | D.O. Manzanilla-Sanlúcar de Barrameda | Bodega Lustau

GRAN BARQUERO AMONTILLADO

Grape: Pedro Ximénez | D.O. Montilla-Moriles | Bodega Pérez Barquero

POLEY OLOROSO EN RAMA 15 AÑOS

Grape: Pedro Ximénez | D.O. Montilla-Moriles | Bodega Toro Albalá

RECOMMENDED FOOD PAIRING

Foie gras bonbon with candied almonds

Apple compote and whipped cheese toast

Brie cheese brioche with caramelised onions

Price per person: 25 €

CHAMPAGNE TASTING

A Journey of Flavours: From Reims to Málaga

Price per person: 150 €

Discover the elegance and refinement of Champagne with an exclusive tasting that celebrates the art of the bubble. Each cuvée reveals its own distinctive character, taking you on a journey of flavours from the vineyards of Reims to the Mediterranean shores of Málaga. Immerse yourself in this exquisite experience and savour the subtle nuances and unique expression of each grape variety.

LOUIS ROEDERER COLLECTION

Grape: Chardonnay | Pinot Meunier | Pinot Noir

BARONS DE ROTHSCHILD ROSÉ

Grape: Pinot Noir | Chardonnay

LOUIS ROEDERER BLANC DE BLANCS

Grape: Chardonnay

GOBILLARD BRUT BLANC DE NOIRS

Grape: Pinot Noir

RECOMMENDED FOOD PAIRING

French Fine de Claire No. 2 oysters.

(2 units)

OO anchovy on a buttery brioche bread and red pepper mascarpone.

Amur Beluga caviar, croissant toast and smoked butter.

(10 gr ttin for every 4 people)

Price per person: 30 €

SPARKLING WINE TASTING

A Sparkling Glass by the Coast

Price per person: 60 €

Discover the vibrant elegance of Cava through an exceptional tasting journey. Allow each glass to transport you to the Mediterranean coast as you explore a refined array of aromas and flavours, evoking the sensation of a leisurely stroll by the sea. Immerse yourself in the spirit of the Mediterranean through these exquisite, delicate bubbles.

TOTO BARBADILLO

Grape: Palomino | Chardonnay | IGP Cádiz

JUVE & CAMPS MILLESIMÉ CHARDONNAY GRAN RESERVA BRUT

Grape: Chardonnay | Corpinnat

ALBET I NOYA LES GRANES

Grape: Grenache | D.O. Penedès

GRAMONA BRUT IMPERIAL

Grape: Xarel-lo | Macabeo | Parellada | Chardonnay | Corpinnat

RECOMMENDED FOOD PAIRING

French Fine de Claire No. 2 oysters.

(2 units)

OO anchovy on a buttery brioche bread and red pepper mascarpone.

Amur Beluga caviar, croissant toast and smoked butter.

(10 gr tin for every 4 people)

Price per person: 30 €

ANDALUSIAN RED WINE TASTING

Passion for Red

Price per person: 60 €

Live the depth and intensity of Andalusian red wines through an exceptional tasting experience. Each glass is a testament to the dedication, craftsmanship and heritage that give these wines their distinctive character. Immerse yourself in the world of exceptional Andalusian reds and savour the passion, complexity and sense of place captured in every sip.

ALARES

Grape: Malbec, Pinot Noir | D.O. Sierras de Málaga

COLONIAS DE GALEÓN CANTUESO

Grape: Syrah, Viognier | D.O. Sierra Norte de Sevilla

INGÉNITO

Grape: Grenache | D.O. Sierras de Málaga

ARX TESALIA

Grape: Tintilla de Rota, Romé, Syrah, Grenache | D.O. Sierras de Málaga

RECOMMENDED FOOD PAIRING

Acorn-fed Iberian ham platter with glass bread and tomato.

Foie gras bonbon with candied almonds.

Payoyo cheese.

Price per person: 25 €

ANDALUSIAN WHITE WINE TASTING

A Walk Through White Villages

Price per person: 60 €

Discover the richness and freshness of Andalusian white wines through this captivating tasting experience. Explore the diverse flavours of Andalucía expressed in these elegant whites, each revealing a remarkable depth of character and a true sense of place.

CLOE CHARDONNAY

Grape: Chardonnay | D.O. Sierras de Málaga

LA ENCINA DEL INGLÉS

Grape: Moscatel, Doradilla y PX | D.O. Sierras de Málaga

INJERTOS

Grape: Pedro Ximénez | D.O. Montilla-Moriles

VILLAZO

Grape: Moscatel de Alejandría | D.O. Sierras de Málaga

RECOMMENDED FOOD PAIRING

Mini salmon and cheese toast.

Green apple and walnuts.

Payoyo cheese.

Price per person: 20 €



LA MELONERA



LA ZAMBRA

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