CHRISTMAS

the Andalusian Way

LA ZAMBRA



CELEBRATE CHRISTMAS AT LA ZAMBRA

Celebrate Christmas at La Zambra and be immersed in the magic of the season, in a unique setting with a carefully curated gastronomic selection designed to be enjoyed and shared with your loved ones.

Christmas Eve

Enjoy an intimate four course dinner with appetiser, preceded by a welcome drink and accompanied by live music, setting the perfect tone for an unforgettable evening.

Christmas Day Brunch

Delight in a festive atmosphere with live music and the anticipated visit from Santa Claus, surprising the little ones with special gifts.

New Year's Eve

Bid farewell to the year with a unique celebration: two exceptional gastronomic proposals followed by a night of dancing at our iconic nightclub.

Special discounts for early bird bookings before November 15th.



LIVE MUSIC AND ENTERTAINMENT

Bookings: 6:30 PM and 8:30 PM | Vegan option available
Menu without pairing: €140 | Pairing: €65 | Children 4-12 years: €60

info@lazambrahotel.com

CHRISTMAS EVE

PALMITO

APPETISER

Lobster tartare on a puffed brioche
with citrus and salmon roe

PAIRING: Louis Roederer 246 Collection
Grapes: Chardonnay, Pinot Noir, Meunier. A.O.C. Champagne

STARTER

Open-faced oxtail raviolo with Payoyo cheese sauce,
dried apricots and sweet potato cream with brown butter

PAIRING: Victoria de José Pariente
Grapes: Tempranillo, Garnache, Viognier. I.G.P. Castilla y León

FISH

Grilled Monkfish with fishbone jus,
confit artichoke, fennel, pickled green grapes and toasted almond

PAIRING: Los Injertos
Grape: Pedro Ximénez. D.O. Montilla-Moriles

MEAT

Pressed beef rib glazed in its cooking jus
with crispy potato mille-feuille

PAIRING: Martinez Lacuesta Hinia Reserva
Grapes: Tempranillo, Graciano, Mazuelo. D.O.Ca. La Rioja

DESSERT

Chocolate bauble filled with traditional Christmas sweets

PAIRING: Ayala Rosé Majeur
Uva: Chardonnay, Pinot Noir, Meunier. A.O.C. Champagne

PETIT FOURS

Selection by our pastry chef



LIVE MUSIC AND CHILDREN'S ACTIVITIES

Bookings open from 12:30 - 4:30 PM | One bottle included per couple | Water, soft drinks, beer & coffee included
€125 per person | Children 4–12 years: €60

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CHRISTMAS DAY BRUNCH

STATIONS

Oyster bar

From the garden

Iberian cold cuts & cheese selection

Flavours of the sea

Raw bar

Baker's corner

Eggs & toast

Live paella station

Sweet temptations

Fresh fruit display

A SELECTION OF GOURMET SANDWICHES

Marinated bluefin tuna brioche
Focaccia sandwich with roasted aubergine and semi-dried tomatoes
Crystal bread sandwich with roasted squash and chargrilled Portobello mushrooms
Flaky pastry sandwich with chicken karaage
Roast beef brioche

WINE CELLAR

WHITE
José Pariente - Grape: Verdejo. D.O. Rueda

ROSÉ WINE
Victoria de José Pariente - Grapes: Tempranillo, Garnache, Viognier. I.G.P. Castilla y León

RED
Bodega Lanzaga LZ - Grapes: Tempranillo, Garnacha, Graciano. D.O.Ca. La Rioja

SPARKLING
Toto Barbadillo - Grape: Palomino, Chardonnay. I.G.P. Cádiz



LIVE MUSIC AND ENTERTAINMENT

Bookings from 7 PM | Vegan option available
€210 per person | Children 4–12 years: €60
Continue the evening at the afterparty in Sarao.

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NEW YEAR'S EVE

PALMITO

STARTER

Steamed brioche bun filled with red prawns and tempura shiso,
served with a shellfish consommé

PAIRING: Gramona Brut Imperial
Grapes: Xarel·lo, Macabeo, Parellada, Chardonnay. Corpinnat

FISH

Red Porgy fillet on winter vegetables ratauille
on a Champagne tartare velouté

PAIRING: León Beyer
Grape: Riesling. A.O.C. Alsace

MEAT

Dry-aged beef tenderloin with foie gras royale,
Amontillado wine sauce and sautéed shallots

PAIRING: Marqués de Vargas Reserva
Grapes: Tempranillo, Mazuelo, Graciano. D.O.Ca. Rioja

DESSERT

Citrus in textures,
raspberry sponge and aerated white chocolate rocks

PAIRING: Abrosía
Grape: Moscatel. D.O. Jerez-Xérès-Sherry

PETIT FOURS

Selection by our pastry chef
Coffee and 12 grapes for good luck at midnight

PAIRING: Charles Heidsieck Brut Réserve
Grapes: Chardonnay, Pinot Noir, Meunier. A.O.C. Champagne



MUSICAL PERFORMANCE | PARTY BAGS | FIREWORKS

Bookings at 8 PM | Kids Club available during dinner
€375 per person | Children 4–12 years: €75 | Vegan option available
Continue the evening at the afterparty in Sarao.

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NEW YEAR'S EVE GALA

APPETISERS

Surf & turf oyster with Ibérico ham jus and a veil of cured Wagyu cecina
Savoury chocolate macaron with parmesan, black truffle and salt flakes
Nigiri of "quisquilla" shrimp seasoned with miso and wasabi

PAIRING: Louis Roederer 246 Collection
Grapes: Chardonnay, Pinot Noir, Meunier. A.O.C. Champagne

STARTER

Lobster with bisqué of its coral, coconut and marine ravioli

PAIRING: Godeval Cepas Vellas
Grape: Godello. D.O. Valdeorras

FISH

Sole with crisp puff pastry on a Champagne tartare velouté

PAIRING: Colette Gros Chablis 1er Cru Fourneaux
Grapes: Chardonnay. IGP Mediterranée

SORBET

Hibiscus sorbet with Campari, grapefruit and Cava

MEAT

Dry-aged Galician Rubia beef entrecôte
with foie gras royale, amontillado wine sauce and pickled shallot petals

PAIRING: Hacienda Monasterio Reserva
Grapes: Tempranillo, Cabernet Sauvignon, Merlot. D.O. Ribera del Duero

DESSERT

Chocolate textures, espresso veil, cappuccino spheres,
milk meringues and coffee ice cream

PAIRING: Charles Heidsieck Brut Réserve
Grapes: Chardonnay, Pinot Noir, Meunier. A.O.C. Champagne

PETIT FOURS

Selection by our pastry chef
Coffee and 12 grapes for good luck at midnight


LA ZAMBRA

To shared moments, cherished traditions
and Christmas, the Andalusian way.

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