# 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.*



# *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 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 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 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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# *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*

LIVE MUSIC AND ENTERTAINMENT

Bookings from 7:00 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 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

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



LA ZAMBRA