Let's celebrate Christmas

EUROSTARS MALAGA











CRISQL



EUROSTARS HOTEL COMPANY

Dear Guests

Here you will find a unique and varied selection to ensure that your celebration is a complete success. If you would like to create your own menu, please do not hesitateto ask, we would be delighted to assist you. All our professionals at Hotel EurostarsMálaga remain at your disposal to help you enjoy this most special day. Kind regards,

If you are interested, have any queries, or want us to create a tailor-made menu, please contact us at:

En caso de estar interesados, tener alguna consulta o querer que le elaboremos un menú a su medida, no dude en ponerse en contacto con nosotros al:

E-mail: <u>reservas@eurostarsmalaga.com</u> Telephone: 951010150

www.eurostarshotelcompany.com



NEW YEAR'S EVE DINNER



Foie gras terrine and Coin fig bread Sausage tartar tartlet from Málaga Smoked cod with Frigiliana honey vinaigrette, lime and pickles

MENU

Seafood cream with marinated scallops and crayfish and toast of mountain bread with saffron aioli

Roasted wild sea bass with cauliflower puree, wild mushrooms, almond vinaigrette and crispy leek

Iberian pork tenderloin from the Pedroches Valley with sweet potato purée, spinach and Malaga wine sauce

DESSERTS

Hazelnut cream with vanilla whipped cream and caramel and crunchy foil

Selection of Christmas sweets Lucky grapes Coffee and selection of infusions

Terras Gauda D.O. Rías Baixas Emilio Moro D.O. Rioja Cava Freixenet Reserva Real



Price per person / VAT included



NEW YEAR'S EVE DINNER



Memade piquillo pepper pâté on toast and walnuts Aubergine and mushroom tartare tartlet Courgette carpaccio and orange dressing Hummus with carrot crudité Beetroot gazpacho

MENU

Cream of pea soup with celeriac and pickled fennel

*** Tofu marinated in teriyaki with cauliflower puree, mushrooms,

almond vinaigrette and fried leek

Heura in Malaga wine sauce with sultanas and pine nuts, served with sweet potato puree

DESSSERTS

Cream of almond and vanilla cream with red fruits

Selection of Christmas sweets Lucky grapes Coffee and selection of infusions

WINERY

Terras Gauda D.O. Rías Baixas Emilio Moro D.O. Rioja Cava Freixenet Reserva Real

> Price per person / VAT included

VEGAN MENU



140€

NEW YEAR'S EVE DINNER



APPETISERS

Iberian ham and cheese Eurostars croquettes Minipizza

MAIN DISH

Sirloin steak with potatoes

DESSERT

Chocolate custard cream with chantilly and kit-kat

Selection of Christmas sweets Lucky grapes

WINERY CELLAR Mineral water, soft drinks and juices



Price per person / VAT included

CHILDREN'S MENU



NOTE

ALL MENUS INCLUDE

Lucky Grapes Party Bag One drink or liqueur included (premium brands included) Evening with live DJ after the bells Free parking subject to availability

ADDITIONAL INFORMATION

Dinner start time 8:30 p.m. Bar/Party start time: midnight

OTHER INFORMATION

Cloakroom available upon arrival at the hotel reception, subject to an additional charge Live broadcast of the bells DJ from opening of bar

BOOKING

You will need to prepay for the services to confirm your booking. Cancellations or amendments made after 16/12/2023 will be charged 100% as per the booked offer

The dishes in this dossier are made in a kitchen where allergens are handled, so there may be traces

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CONTACT

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