

NEW YEAR'S EVE

8:30 PM

WELCOME COCKTAIL

9:00 PM – 12:00 AM

BLACK-TIE DINNER

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DO Huelva acorn ham on the bone

Cheese from the mountains of Málaga

Shelled lobster, roasted beetroot, pear and Payoya goat's cheese, pickles, sorrel, and amaranth

Winter vegetable stew, tail of monk fish and oak, rock fish jus

Roasted turbot fillet, soy caramelised tomato, ginger aroma liquid base

Boned goat's shoulder sweetened for 24 hours, truffled potato purée

Cantaloupe melon crushed ice drink, herb and fennel brandy

Forest fruits mousse, vanilla custard, and chocolate almond nougat ice cream

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WINE AND CAVA

White wine

Amalia D.O. Lanzarote, Grape: Volcanic malvasia (dry)

Red wine

Oliver Conti, S.O. Emporda, Grape: Cabernet Fral, 2018

Cava

Privat Rose (Brut Nature) D.O. Cava, organic and ecological, Grape: Pinot Noir, Chardonnay

Lucky grapes

Sweets and almond nougat

Late-night Christmas snack

Party favours and live music

NEW YEAR'S EVE

8:30 PM – 12:00 PM

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Children's Menu

Fresh pasta strips with a free-range
chicken carbonara

Mini margarita pizza with cooked ham

Grilled beef sirloin steak with chips

Forest fruits mousse, vanilla custard, and
chocolate almond nougat ice cream

Sweets and Almond Nougat



ona

ALANDA CLUB
MARBELLA

Brunch

1ST JANUARY
8 AM · 4 PM

Breakfast

Coffee, juice, infusions, flavoured water
Pasties, bread, cakes, cereal, jams
Cheese, cured meats, pates, cooked meats
Home-made yoghurts, quince, jams, butter, chocolate

Stations

Free-range eggs (omelette, scrambled, poached, benedict)
Sautés (vegetables, oyster mushrooms)
Sausages, Catalan sausage (white and black), frankfurters, bacon
FRUIT STATIONS (whole pieces and sliced)

Brunch

Our crudité vegetable patch with three vinaigrettes and dressings
Salads
National and international cheeses (dried fruits and nuts and jams)
Home-made cold meats with crunchy toasted bread
Made to order free-range eggs and omelettes
Fresh pasta sautées (mushrooms, pesto, sundried tomatoes)
Vegetable or bacon quiche

From our pastures

A selection of our best meat (roasted, stewed, braised)

From the market (from the sea to the earth)

Fish (grilled, braised, fried)

To the sweetest of all

Cakes, mousses, desserts, pastries, ice cream

Wine, cava, draught beer (on the buffet)