



Christmas Menus

ENJOY THE 2023/24 CHRISTMAS
WITH EBOCA RESTAURANTS
HOTEL CATALONIA REINA VICTORIA ****



24.DECEMBER.2023

APPETIZERS

Iberian ham on glass bread with homemade tomato chutney
Semi-cured Payoyo cheese with fig jam and walnuts
Cantabrian anchovy with black olive tapenade

WE'LL START WITH

Shrimp and mushroom cannelloni with bisque sauce
accompanied by shallots and caramel ginger foils

WE'LL FOLLOW WITH

Low temperature Iberian pork finished in charcoal oven, with
manzanilla wine sauce accompanied by sweet potato puree and
violet potatoe chips

LET'S REFRESH OURSELVES

Green lemon sherbet with vodka

DESSERT

Dark chocolate mousse with tender heart of cake, vanilla from
Tahiti and amarena cherries

CELLAR

Water, soft drinks and beer
White wine "La Charla Verdejo" D.O. Rueda
Red wine "Viña Pomal Crianza" D.O. Rioja

Coffee, infusions & Christmas sweets

70€ PER PERSON
VAT INCLUDED

Christmas

25.DECEMBER.2023



APPETIZERS

Oxtail croquette with foie and caramelized onion accompanied by quince mayo

Anchovy in vinegar with salty bread biscuits

Payoyo cheese Chupa Chups with peach jam

FROM THE SEA

Baked croaker with American sauce, mussels and ratatouille

FROM THE EARTH

Iberian sirloin in charcoal oven with manzanilla wine & pine nuts sauce, accompanied by mini potatoes baked with garlic and aromatic herbs

LET'S REFRESH OURSELVES

Mojito sherbet

DESSERT

Creamy caramel with chocolate, gold foil on a cookie crumble and salted caramel

CELLAR

Water, soft drinks and beer

White wine "La Charla Verdejo" D.O. Rueda

Red wine "Viña Pomal Crianza" D.O. Rioja

Coffee, infusions & Christmas sweets

60€ PER PERSON
VAT INCLUDED

31.DECEMBER.2023



APPETIZERS

Foie bonbon enveloped in almonds with red berries jam

Payoyo cheese wrapped with vanilla apple mousseline

Cantabrian anchovy with black olive tapenade

WE'LL START WITH

Scorpion fish pie with prawn battered in panko, accompanied by cocktail sauce and rye toast

WE'LL FOLLOW WITH

Grilled turbot with galley sauce accompanied by seasonal vegetables

LET'S REFRESH OURSELVES

Lemon sherbet with basil

MAIN COURSE

Beef sirloin with black truffle sauce, sautéed mushrooms, caramelized shallots and herb oil

LET'S FINISH WITH SOMETHING SWEET

Dark chocolate mousse with tender heart of cake, vanilla from Tahiti and amarena cherries

CELLAR

Water, soft drinks and beer

White wine "La Charla Verdejo" D.O. Rueda

Red wine "Viña Pomal Crianza" D.O. Rioja

Coffee & infusions

23:45 hours Assortment of Christmas sweets, cava and lucky grapes

00:00 hours Cotillion and open bar with live music

03:30 hours Assortment of mini-sandwiches & churros with chocolate

150€ PER PERSON - VAT INCLUDED

1.JANUARY.2024



APPETIZERS

Homemade guacamole with corn cakes

Marinated tuna skewer with soy accompanied by cherry tomato and mango

Octopus salad with red cabbage

FROM THE SEA

Galley cream with prawns, mussels in their juice, croutons and potato dices

FROM THE EARTH

Iberian sirloin in charcoal oven, manzanilla wine & pine nuts sauce, accompanied by mini potatoes baked with garlic and aromatic herbs

LET'S REFRESH OURSELVES

Mango sherbet with cava

DESSERT

54% dark chocolate creamy with English cream inside flavored with vanilla and raspberry pearls in cocoa-salt crumble

CELLAR

Water, soft drinks and beer

White wine "La Charla Verdejo" D.O. Rueda

Red wine "Viña Pomal Crianza" D.O. Rioja

Coffee, infusions and Christmas sweets

55€ PER PERSON
VAT INCLUDED

Three Kings' Day

6.JANUARY.2024



APPETIZERS

Homemade guacamole with corn cakes

Marinated tuna skewer with soy accompanied by cherry tomatoe and mango

Octopus salad with red cabbage

FROM THE SEA

Galley cream with prawns, mussels in its juice, croutons and potatoe dices

FROM THE EARTH

Iberian sirloin in charcoal oven, manzanilla wine & pine nuts sauce, accompanied by mini potatoes baked with garlic and aromatic herbs

LET'S REFRESH OURSELVES

Mango sherbet with cava

DESSERT

54% dark chocolate creamy with English cream inside flavored with vanilla and raspberry pearls in cocoa-salt crumble

CELLAR

Water, soft drinks and beer

White wine "La Charla Verdejo" D.O. Rueda

Red wine "Viña Pomal Crianza" D.O. Rioja

Coffee, infusions and Christmas sweets

55€ PER PERSON
VAT INCLUDED



RESTAURANTE AZAHAR

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CATALONIA

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