

APPETIZERS

Thinly Sliced Iberian Ham
Shot of Duck Mousse with Muscat Wine
Crispy Lobster Ravioli

STARTER

Lobster Salad with Fresh Sprouts, Avocado, Yuzu Pearls and Salmon Roe dressed with a Citrus Vinaigrette.

SOUP

Parmesan Soup With Shiitake Mushrooms and Hazelnuts

FISH COURSE

Hake Loin Scented with Thyme, served on a Bed of Cod Tripe

MEAT COURSE

Beef Sirloin with Foie Gras and Truffle, Red Wine Sauce, Glazed Baby Onions and Confit Piquillo Pepper

DESSERT

Harmony of Chocolate and Caramel Lucky Grapes Traditional Christmas Sweets

DRINKS

Manzanilla Sherry, Beer, Soft Drinks and Mineral Water
White Wine | Verdejo "Merlior"
Red Wine | "Finca Resalso"
Cava | Jaume Serra
Coffee or Herbal Tea



Hotel Ibersol Almuñécar Beach Spa ****

Costa Torpical



APPETIZERS

Confit Piquillo Peppers, Stuffed with Mushrooms and Walnuts Tershi (Creamy Pumpkin and Garlic Pâté) Spiced Eggplant Dip

STARTER

Roasted Pepper Terrine with Olive Oil Caviar and Lamb's Lettuce

SOUP

Leek and Sweet Potato Soup with Quinoa and Sprouts

FIRST COURSE

Pasta Shells (Galets) with Mushrooms and Vegan Sausages

MAIN COURSE

Tofu Meatballs with Apricot Sauce

DESSERT

Harmony of Chocolate and Caramel Lucky Grapes Traditional Christmas Sweets

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