CHRISTMAS EVE
24 DECEMBER

ANDALUCÍA EN NAVIDAD

WELCOME

Hand-carved jamón Ibérico de Bellota.

TO SHARE

Artisanal wood-fired bread from Coín
with extra virgin olive oil from Ardales (Málaga).

Ensaladilla with Málaga white prawns, mayonnaise
made from their juices, and pickled vegetables.

Artichokes slow-confited in extra virgin olive oil
with flaked sea salt.

Creamy beef-cheek croquettes
with truffle mayonnaise and shavings of aged picanha.

Málaga suckling goat pastela with Andalusí granola.

MAIN COURSE (TO CHOOSE)

Beef cheek with fire-roasted sweet potato purée, its own jus
and charcoal-grilled tenderstem broccoli.

Tuna tarantelo with slow-reduced homemade tomato,
roasted shallots and fig vinaigrette.

DESSERT

Andalusian rice pudding with cane honey,
cinnamon ice cream and a crisp citrus milk tuile.

DRINKS INCLUDED

Cava, red and white wine, draught beer,
soft drinks, and water.

160€
per person

ZAFIR