ZAFIR

NEW YEAR'S EVE
DECEMBER 31ST 2026

REMEMBER ZAFIR

A year of flavours, memories and moments shared.
This New Year's Eve, we revisit the best of each season through the dishes that defined our culinary journey in 2026. One last gastronomic experience to celebrate the year gone by and toast to everything yet to come.

WELCOME · 20:00

Acorn-fed ibérico ham, D.O. Los Pedroches, hand-carved,
with crystal bread and grated tomato.

A selection of Spanish cheeses board.

Gillardeau oyster served natural.

ZAFIR BOARD

Creamy beef-cheek croquette
with truffle mayonnaise and aged picanha (autumn).

Anchovy on rustic toast
with smoked ewe's butter and grated macadamia (winter).

Steak tartare toast
with Moorish dressing, bone marrow and fresh herbs (summer).

Las Maravillas cheese fritter
with pear compote and Málaga Virgen sweet wine (winter).

ZAFIR

STARTERS

Fire-grilled artichoke with cured truffled egg yolk,
toasted hazelnut and Payoyo cheese (winter).

Red snapper tiradito dressed with «sangre de Zafir»,
citrus-coconut elixir and seaweed (summer).

Tuna tartare with Málaga ajoblanco
and tomato foam (spring).

Málaga suckling goat pastela with filo pastry
and Moorish spices, nuts and Andalusí granola (autumn).

MAIN COURSES

Fire-grilled sea bass on Málaga gazpachuelo, with mussels,
citrus onion and codium (winter).

Beef tenderloin with Mozarabic sauce
and citrus tabbouleh with pine nuts (autumn).

PRE DESSERT PALATE CLEANSER

Citrus garden (summer).

DESSERT

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

DRINKS INCLUDED

Champagne, white and red wine, beer, soft drinks and water,
plus two drinks after dinner (long drinks or digestives).

320€

per person

Open until 3:00 AM