





#### **WELCOME COCKTAIL**

Moët & Chandon brut Traditional Mojito cocktail based on Premium Caribbean Rum

## **Welcome appetizers**

Millefeuille of Foie and Payoyo Cream Cheese with Iberian Presa Ibérica de bellota, Caramelised Apple, Pistachio Crumble and Beluga Caviar

&

Baby prawns in pepitoria, Iberian bacon and lime kefir mousseline cream

#### **STARTERS**

Caribbean Lobster "Termidor" with pico de gallo hollandaise, glazed shallots, wakame and creme Bullabeise

#### FIRST COURSE

Marinated Red Snapper in Mojito over Cassava and Turnip Risotto with Sea Urchin Caviar and Curry Suquet

#### **SORBET**

Axarquia Mango Daiquiri

#### **SECOND COURSE**

Wagyu Beef Tenderloin Wellington Style, Black Garlic and Chestnut parmentier, Baby Mushrooms and Perigord sauce

#### **POSTRE**

Tropical Coconut Mousse with pure chocolate couverture, roasted pineapple babarois and Madagascar vanilla ice cream

& Lucky Grapes

#### **WINEY**

Moët & Chandon Brut White Wine Cloé Chardonnay, D.O. Sierras de Málaga Red Wine Roda I reserva, D.O. Rioja Coffee and Infusions



Nochevieja 2023



## KID'S MENU

## Welcome appetizers

Spicy chicken kebabs

Mini Beef Burger with Cheese and Straw Potato

#### **STARTER**

Picadillo soup, with stars and eggs

#### FIRST COURSE

Crispy Hake Tenderloins with Batatta Stick-

· Tangerine Sorbet ·

## **SECOND COURSE**

Entrecote of suckling veal with potato grill

#### **DESSERT**

Chocolate fudge with Oreo ice-cream & Lucky grapes

#### **DRINKS**

Water and soft drinks



Nochevieja 2023



## **VEGAN MENU**

### Welcome appetizers

Mushroom Micuit, Fig Chutney and Date Caviar

#### **STARTER**

Aromatic symphony of curried American lentil caviar with Heura and PX onions

#### FIRST COURSE

Crunchy "Norluza" ingot, Bimii and cassava and turnip risotto, "Veggie" Green sauce

· Axarquía mango daiquiri sorbet ·

#### SECOND COURSE

Seitan omo, sweet potato parmentier, Quinoa with baby mushrooms and orange sauce

#### **DESSERT**

"Birramisu" on spicy white chocolate soup & The Lucky Grapes

#### **WINERY**

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## LET'S TO STAR

Come and celebrate the beginning of the new yearby attending a unique theme party inspired by the magic of Havana.

The party will start at 20:00h with the welcome cocktail. ...Be on time!

## DRESS CODE

White dress inspired in Havana or, failing that, semi-dress: jacket and tie or dinner jacket for gentlemen and ball gown for ladies.

# WHAT INCLUDES?

Welcome cocktail

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gala dinner with live musical performance

Cotillón DJ and Open Bar until 02:00

248€

Adult menu

124€

Kids's menú (up to 12 years old)

Prices per person and with 10% VAT included and valid except for typographical errors.

A 50% deposit is required to confirm your reservation (non-refundable deposit).

The final number of diners will be confirmed 48 hours before the event, this being the minimum number for invoicing purposes.



# **¡HAZ TU RESERVA!**

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