

The background is a dark blue gradient with a pattern of falling stars and meteor showers. Numerous white stars of varying sizes are scattered across the frame, many of which are connected to the top or bottom by thin, dotted lines, suggesting a trail or a shower of stars. The overall effect is a festive and celestial theme.

Happy Holidays

EUROSTARS
HOTEL COMPANY



Dear customers

Below we present a unique and varied selection to ensure your celebration is a resounding success.

Please do not hesitate to ask us for help if you would like to put together a menu to suit your requirements; we'll be delighted to assist you.

All of us at the 5* Eurostars Portico Alicante Hotel are at your service to ensure you enjoy this very special day.

Kind regards.

If you are interested, have any queries or would like us to create a bespoke menu for you, please do not hesitate to contact us on:

Bookings Department

Email: reservas@eurostarsporticoalicante.com

Telephone: +34 865 739 939



Christmas menus

Menu 1

SHARING STARTERS

Seafood salad with salted fish
Tomato salad with different textures and a cheese quenelle
Creamy homemade croquettes
Smoked salmon flatbread with roasted vegetables and basil extra virgin olive oil

MAIN COURSE

Creamy rice with pork cheeks and mushrooms

DESSERT

Chocolate, bread, oil and salt spread



WINERY

Monólogo Verdejo White Wine, D.O. Rueda
Molólogo Red Wine, Selected Vintage, D.O. Rioja
Estrella Galicia beer
Soft drinks
Mineral water

49€

*Minimum of 12 people
The menu must be the same for all guests
Main course to be chosen 8 days before the event*



Menu 2

SHARING STARTERS

Seafood with salted fish
Creamy homemade croquettes
Fried seafood

MAIN COURSE

Slow-cooked veal cheek with creamy pumpkin purée
and red wine reduction

OR

Sea bream with potato Parmentier and asparagus

DESSERT

Chocolate, bread, oil and salt spread



WINERY

Monólogo Verdejo White Wine, D.O. Rueda
Molólogo Red Wine, Selected Vintage, D.O. Rioja
Estrella Galicia beer
Soft drinks
Mineral water

50€

Minimum of 12 people

The menu must be the same for all guests

Main course to be chosen 8 days before the event



New Year's Eve Dinner

SHARING STARTERS

Salmon tartare with ceviche-style gazpachuelo and lime
Prawn carpaccio with Mediterranean essence and citrus
Crispy pouch of beef cheek in red wine, with truffled Parmentier and Parmesan

STARTER

Seared bluefin tuna tataki, mild Gorgonzola and crispy artichoke

MAIN COURSE

Glazed Iberian pork shoulder with roasted sweet potato and sweet onion

DESSERT

A creamy mixture of mascarpone, coffee and cocoa



WINERY

Pazo de Señorans Albariño
Palacios Remondo La Montesa 2022
Freixenet Reserva Real
Mineral water
Coffee

170€

*Minimum of 12 people
The menu must be the same for all guests
Main course to be chosen 8 days before the event*



New Year's Children's Menu Dinner

SHARING STARTERS

Assortments of Iberian cured meats and cheese, served on a napkin
Andalusian-style baby squid with lime mayonnaise
Creamy homemade Iberian ham croquettes

MAIN COURSE

Iberian pork shoulder with creamy potatoes and sweet shallots

DESSERT

A creamy mixture of mascarpone, coffee and cocoa



WINERY

Soft drinks
Mineral water

60€

"Up to 12 years"

Minimum of 12 people

The menu must be the same for all guests

Main course to be chosen 8 days before the event





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