

CELEBRATE THE MAGIC OF CHRISTMAS



DISTINGUIDOS CLIENTES:

We are pleased to present a unique and diverse selection to ensure that your celebration is a complete success.

Please do not hesitate to ask us for assistance if you would like to create a menu tailored to your preferences; we will be delighted to help.

All the professionals who are part of Hotel Eurostars Grand Marina 5* will be at your disposal so that you can enjoy this very special day.

Kind regards.



If you are interested, have any questions, or would like us to create a customized menu for you, please do not hesitate to contact us at:

Persona contacto:

Reservations department

E-mail: reservas@grandmarinahotel.com

Telephone: +34 744 722 003





NEW YEAR'S EVE DINNER

DINNER ACCOMPANIED BY OPERA MUSIC

APPETISERS TO SHARE

Bloody Mary shot with cockles from the estuary
Scallop ceviche with yellow chili and chulpe corn
Marinated salmon with guacamole and plantain chip
Toasted foie mi-cuit with green tomato chutney
Oxtail bikini with San Simón cheese and chipotle mayonnaise

STARTER

Lobster and spider crab salad with vegetable vinaigrette and tender sprouts

FIRST COURSE

Wild sea bass with sea urchin cream and green salicornia oil

MAIN COURSE

Aged beef sirloin with truffled potato mille-feuille and its jus

DESSERT

Chocolate cream with salt flakes, wafers, and chocolate soil
Stone-ground sourdough bread

PARTY FAVOURS

Lucky grapes
Late night snack
Nougats and shortbread
Fruit skewer
Churros with chocolate
Open bar until 1:30 am

€280



NEW YEAR'S EVE DINNER

CHILDREN'S MENU

APPETISERS TO SHARE

Mini ham croquettes
Chicken fingers with mayonnaise
Mini beef burger with cheese

FIRST COURSE

Chicken cannelloni with béchamel and parmesan or macaroni bolognese

MAIN COURSE

Wild sea bass fish & chips with tartar sauce

or

beef sirloin with parmentier and meat jus

DESSERT

Chocolate brownie with vanilla ice cream or ice
creams of choice

€120



EUROSTARS
GRAND MARINA
HOTEL ★★★★★ GL