

TRAGABUCHES

NOCHEVIEJA
CON SABOR
ANDALUZ



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MENU I

APPETIZER

Ham

STARTERS

Foie and caramelized green apple millefeuille

Seafood cocktail

Ajoblanco with prawn tartare and caviar

Creamy black truffle rice

MAIN

Dry-aged beef sirloin, celery root, and baby greens

DESSERT

Homemade puff pastry millefeuille

WINE CELLAR

Juve & Camps Essential Xarel-lo

Doña Felisa Chardonnay

Pago El Espino

Menade sauvignon blanc dulce

Water, beer, soft drinks, coffee or tea

210€

per person

*10% VAT included

*Includes bread and olive oil

*Includes lucky grapes and party bag

*Menu subject to change

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MENU II

APPETIZER

Ham

STARTERS

Foie and caramelized green apple millefeuille

Seafood cocktail

Iberian tuna, Red tuna belly, Ham fat and EVOE

Ajoblanco with prawn tartare and caviar

Creamy black truffle rice

MAIN

Dry-aged beef sirloin, celery root, and baby greens

DESSERT

Homemade puff pastry millefeuille

WINE CELLAR

Juve & Camps Essential Xarel-lo

Doña Felisa Chardonnay

Pago El Espino

Menade sauvignon blanc dulce

Water, beer, soft drinks, coffee or tea

240€

per person

*10% VAT included

*Includes bread and olive oil

*Includes lucky grapes and party bag

*Menu subject to change

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MENU III

APPETIZER

Ham

STARTERS

Foie and caramelized green apple millefeuille

Quisquilla carpaccio with lemon and dill

Seafood cocktail

Iberian tuna, Red tuna belly, Ham fat and EVOE

Ajoblanco with prawn tartare and caviar

Creamy black truffle rice

MAIN

Dry-aged beef sirloin, celery root, and baby greens

DESSERT

Homemade puff pastry millefeuille

WINE CELLAR

Ruinart Brut

Doña Felisa Chardonnay

Pago El Espino

Menade sauvignon blanc dulce

Water, beer, soft drinks, coffee or tea

280-€

per person

*10% VAT included

*Includes bread and olive oil

*Includes lucky grapes and party bag

*Menu subject to change

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KIDS MENU

MENU

Iberian ham croquettes
Grilled sirloin steak with Robuchon mashed potatoes

DESSERT

Chocolate egg curd with biscuit chantilly and vanilla

DRINKS

Water and sodas

70€

Per person

*10% VAT included

*Includes lucky grapes and party bag

*Menu subject to change

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SCHEDULE

The event will take place during the evening of December 31, 2025 during dinner hours. Reservations will be made between 20:00 and 21:00

RESERVATION POLICY

To confirm the reservation, payment in full of the chosen menu is required.

All guests on the reservation must choose the same menu (except children under 12 years old). Main dish choices must be informed 10 days in advance.

Menus cannot be modified except in case of allergies and intolerances. Children's menu are applicable to children up to 12 years old.

Menus are subject to change due to seasonality and product availability.

PAYMENT METHODS

Total payment for services must be made by bank card through a secure link that we will send to your email at the time of booking. You will have 24 hours to confirm the reservation with payment.

CANCELLATION POLICY

The reservation can be cancelled or modified 72 hours before the date of the event with a full refund of the amount previously paid. If you cancel or modify later, we will charge 50% of the full menu cost to the card provided and if you cancel within the last 24 hours the charge would be 100%.

MORE INFORMATION

For further information, please contact:

reservas@grupodanigarcia.com

Phone: 911 17 92 30

Hours: Monday to Sunday, 11:00 a.m. to 10:00 p.m.

For more information about Tragabuches:

www.grupodanigarcia.com



BOOKINGS

reservas@grupodanigarcia.com

grupodanigarcia.com