

Una

NOCHEVIEJA



RESALÁ

LOBITO de MAR

EL BAR RESALAO DE DANI GARCIA

# NEW YEAR'S EVE I

## APERITIF

Almadraba Bluefin Tuna Mojama

## STARTERS

Oysters with Palo Cortado Mignonette  
Tuna tarta duo (tuna belly and loin) with black truffle  
Homemade butter puff pastry with seafood filling  
Jumbo scarlet shrimp with beurre blanc,  
Palo Cortado and caviar

## MAIN

Roasted sea bass with Robuchon puree  
and Champagne emulsion

## DESSERT

Caramelized "torrija", yogurt and red fruit ice cream

## WINERY

Welcome drink-Juvé & Camps Essential Xarel-lo  
Menade Verdejo 2023  
Izadi Selección Reserva 2019  
Doña Felisa Moscatel Maestro 50CL  
uvé & Camps Essential Xarel-lo  
Water, beer, soft drinks, coffee or tea

**250€ PER PERSON**

\*10% VAT included

\*Bread and oil service included

\*Includes grapes and party bag.

\*Menu subject to change

**LOBITO de MAR**  
EL BAR RESALAO DE DANI GARCIA

# NEW YEAR'S EVE II

## APERITIF

Almadraba Bluefin Tuna Mojama

## STARTERS

Ostras con Mignonette de Palo Cortado  
Tuna tarta duo (tuna belly and loin) with black truffle  
"Al ajillo" red prawn carpaccio  
Homemade butter puff pastry with seafood filling  
Jumbo scarlet shrimp with beurre blanc,  
Palo Cortado and caviar

## MAIN

Roasted sea bass with Robuchon puree  
and Champagne emulsion

## DESSERT

Caramelized "torrija", yogurt and red fruit ice cream

## WINERY

Welcome drink-Juvé & Camps Essential Xarel-lo  
Menade Verdejo 2023  
Izadi Selección Reserva 2019  
Doña Felisa Moscatel Maestro 50CL  
uvé & Camps Essential Xarel-lo  
Water, beer, soft drinks, coffee or tea

**290€ PER PERSON**

\*10% VAT included

\*Bread and oil service included

\*Includes grapes and party bag.

\*Menu subject to change

**LOBITO de MAR**  
EL BAR RESALAO DE DANI GARCIA

# NEW YEAR'S EVE III

## APERITIF

Mojama de atún rojo de Almadraba

## STARTERS

Ostras con Mignonette de Palo Cortado  
Tuna tarta duo (tuna belly and loin) with black truffle  
Anchovies with truffle  
"Al ajillo" red prawn carpaccio  
Homemade butter puff pastry with seafood filling  
Carabinero Beurre blanc al Palo Cortado y caviar

## MAIN

Roasted sea bass with Robuchon puree  
and Champagne emulsion

## DESSERT

Caramelized "torrija", yogurt and red fruit ice cream

## WINERY

Welcome drink-R de Ruinart Brut  
Menade Verdejo 2023  
Izadi Selección Reserva 2019  
Doña Felisa Moscatel Maestro 50CL  
Juvé & Camps Essential Xarel-lo  
Water, beer, soft drinks, coffee or tea

**330€ PER PERSON**

\*10% VAT included

\*Bread and oil service included

\*Includes grapes and party bag.

\*Menu subject to change

**LOBITO de MAR**

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# KIDS

## MENU

Assortment of croquettes of cuttle fish  
and prawns

Hake lobster with mini vegetables

Beef sirloin steak with special mashed potatoes

## DESSERT

Happy hippo

## DRINK

Water and soda

**70€ PER PERSON**

\*10% VAT included

\*Includes grapes and party bag.

\*Until 12 years old

# CONDITIONS

## TIMETABLE

The event will take place during the evening of December 31, 2024 during dinner hours. Reservations will be made between 20:00 and 21:00

## BOOKING CONDITIONS

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 TERMS

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 any type of information, please contact us:

reservas@grupodanigarcia.com Phone: +34 951 55 45 54

Hours: Monday to Sunday 11:00 to 22:00h;

For all the information you want to know about Lobito de Mar Marbella:

[www.grupodanigarcia.com](http://www.grupodanigarcia.com)



# LOBITO de MAR

EL BAR RESALAO DE DANI GARCIA

## RESERVAS

[reservas@grupodanigarcia.com](mailto:reservas@grupodanigarcia.com)  
[grupodanigarcia.com](http://grupodanigarcia.com)