

BRINDEMOS
ESTA
NOCHE VIEJA



POR LAS
NUEVAS
TRADICIONES

TRAGABUCHES

HONESTO & ANDALUZ • DANI GARCÍA

NEW YEAR'S EVE I

APERITIF

Cinco Jotas acorn-fed 100% iberico ham

STARTERS

Individual

Foie and goat cheese millefeuille with apple
Red mullet roteña style

To share

Slices of cured pork chop and black truffle vinaigrette
Seafood salpicon
White shrimp tartare, sheep butter and caviar

MAIN

(Choose one)

Grilled snapper loin and stewed potatoes
Roasted shoulder of suckling lamb,
truffled celeriac mashed potatoes and meat jus

DESSERT

Millefeuille of homemade butter puff pastry with cream and
vanilla cream

WINERY

Welcome drink-Juvé & Camps Essential Xarel-lo
Doña Felisa Cloe Chardonnay 2023
Cortijo de Los Aguilares Pago El Espino 2021
Doña Felisa Moscatel Maestro 50CL
Juvé & Camps Essential Xarel-lo
Water, beer, soft drinks, coffee or tea

210€ PER PERSON

*10% VAT included

*Includes bread and butter

*Includes grapes and party bag

*Menu subject to change

TRAGABUCHES
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NEW YEAR'S EVE II

APERITIF

Cinco Jotas acorn-fed 100% iberico ham

STARTERS

Individual

Foie and goat cheese millefeuille with apple
Candied jowl, roasted carabineros and creamy mashed potatoes
Red mullet roteña style

To share

Slices of cured pork chop and black truffle vinaigrette
Seafood salpicon

MAIN

(Choose one)

Grilled snapper loin and stewed potatoes
Roasted shoulder of suckling lamb,
truffled celeriac mashed potatoes and meat jus

DESSERT

Millefeuille of homemade butter puff pastry with cream and
vanilla cream

WINERY

Welcome drink-Juvé & Camps Essential Xarel-lo
Doña Felisa Cloe Chardonnay 2023
Cortijo de Los Aguilares Pago El Espino 2021
Doña Felisa Moscatel Maestro 50CL
Juvé & Camps Essential Xarel-lo
Water, beer, soft drinks, coffee or tea

240 PER PERSON €

*10% VAT included

*Includes bread and butter

*Includes grapes and party bag

*Menu subject to change

TRAGABUCHES
HONESTO & ANDALUZ • DANI GARCÍA

NEW YEAR'S EVE III

APERITIF

Cinco Jotas acorn-fed 100% iberico ham

STARTERS

Individual

Foie and goat cheese millefeuille with apple
Candied jowl, roasted carabineros and creamy mashed potatoes
Red mullet roteña style

To share

Slices of cured pork chop and black truffle vinaigrette
Seafood salpicon
Clams in Iberian ham and basil juice

MAIN

(To choose one)

Grilled snapper loin and stewed potatoes
Roasted shoulder of suckling lamb,
truffled celeriac mashed potatoes and meat juice

DESSERT

Millefeuille of homemade butter puff pastry with cream and
vanilla cream

WINERY

Welcome drink-R de Ruinart Brut
Doña Felisa Cloe Chardonnay 2023
Cortijo de Los Aguilares Pago El Espino 2021
Doña Felisa Moscatel Maestro 50CL
Juvé & Camps Essential Xarel-lo
Water, beer, soft drinks, coffee or tea

280€ PER PERSON

*10% VAT included

*Includes bread and butter

*Includes grapes and party bag

*Menu subject to change

TRAGABUCHES

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KIDS

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 grapes and party bag.

*Up to 12 years old

CONDITIONS

TIMETABLES

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 further information, please contact:

reservas@grupodanigarcia.com

Phone: +34 952 814 446

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

For all those data that you want to know about Tragabuches Marbella

: www.grupodanigarcia.com



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RESERVAS

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