



EL AÑO SE VA,
PERO LOS

BRIN DIS

SE QUEDAN



TRAGABUCHES

HONESTO & ANDALUZ • DANI GARCÍA



NEW YEAR I

Starters

Cinco Jotas acorn-fed 100% ibérico ham

Millefeuille of foie, goat cheese and green apple

Thin slices of cured old beef with truffle vinaigrette

Lobster salpicon

White prawn tartar with sheep beurre blanc and caviar

Oxtail sets, shredded and wrapped in ravioli with chestnut and black truffle purée

Main course

To choose one:

Grilled red snapper

Sous-vide lamb shoulder

Dessert

Pionono

WINE CELLAR

Juvé & Camps Essencial Xarel-LO

Valdesil Sobre Lias 2022

Viña Sastre Crianza 2020

Doña Felisa Moscatel Maestro 50CL

Water, beer, soft drinks and coffee or tea

210€ PER PERSON

10% VAT included

Includes grapes and cotillion

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NEW YEAR II

Starters

Cinco Jotas acorn-fed 100% ibérico ham
Millefeuille of foie, goat cheese and green apple
Thin slices of cured old beef with truffle vinaigrette
Seafood salpicon AL NATURAL
Blow torched red mullet in cold roteña sauce
Pork jowl with scarlet shrimp, chicken jus and white truffle

Main course

To choose one:

Grilled red snapper
Sous-vide lamb shoulder

Dessert

Pionono

WINE CELLAR

Juvé & Camps Essencial Xarel-LO
Valdesil Sobre Lias 2022
Viña Sastre Crianza 2020
Doña Felisa Moscatel Maestro 50CL
Water, beer, soft drinks and coffee or tea

240€ PER PERSON

10% VAT included

Includes grapes and cotillion

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NEW YEAR III

Starters

Cinco Jotas acorn-fed 100% ibérico ham

Millefeuille of foie, goat cheese and green apple

Thin slices of cured old beef with truffle vinaigrette

Seafood salpicon

Malaga's thin pasta stew with white shrimp, tuna and clams

Pork jowl with scarlet shrimp, chicken jus and white truffle

Main course

To choose one:

Grilled red snapper

Sous-vide lamb shoulder

Dessert

Pionono

WINE CELLAR

R de Ruinart Brut Champagne

Pazo Barrantes Flor d Eira 2021

Marqués de Murrieta Reserva 2018

Doña Felisa Moscatel Maestro 50CL

Water, beer, soft drinks and coffee or tea

280€ PER PERSON

10% VAT included

Includes grapes and cotillion

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CHILDRENS MENU

IBERIAN HAM CROQUETTES

GRILLED BEEF SIRLOIN WITH ROBUCHON PUREE

CHOCOLATE EGG CURD WITH COOKIE AND

VANILLA CHANTILLY

DRINKS

Water and soft drinks

70€ PER PERSON

10% VAT included

Includes grapes and cotillion

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TIMES

The dinner event will be held on the evening of 31 December 2022. Bookings will be made for between 8pm and 9pm.

BOOKING CONDITIONS

To confirm the booking, the customer must enter their debit or credit card details to purchase the menu chosen. The menus are not modifiable. They can only be modified in case of allergies and intolerances. Menus subject to change due to seasonality of the product.

Children's menu available until 12 years old.

Main course must be chosen 10 days prior to the booking date.

METHODS OF PAYMENT

All services must be paid in full via the link by entering the debit or credit card details within 24 hours of confirmation of the reservation.

CANCELLATION POLICIES

Reservations can be cancelled or modified 72 hours in advance of the event date for a full refund of the amount paid. For any cancellations or modifications made after this time, we will charge 50% of the menu price, and any cancellations made in the last 24 hours will be charged at 100% of the price paid.

MORE INFORMATION

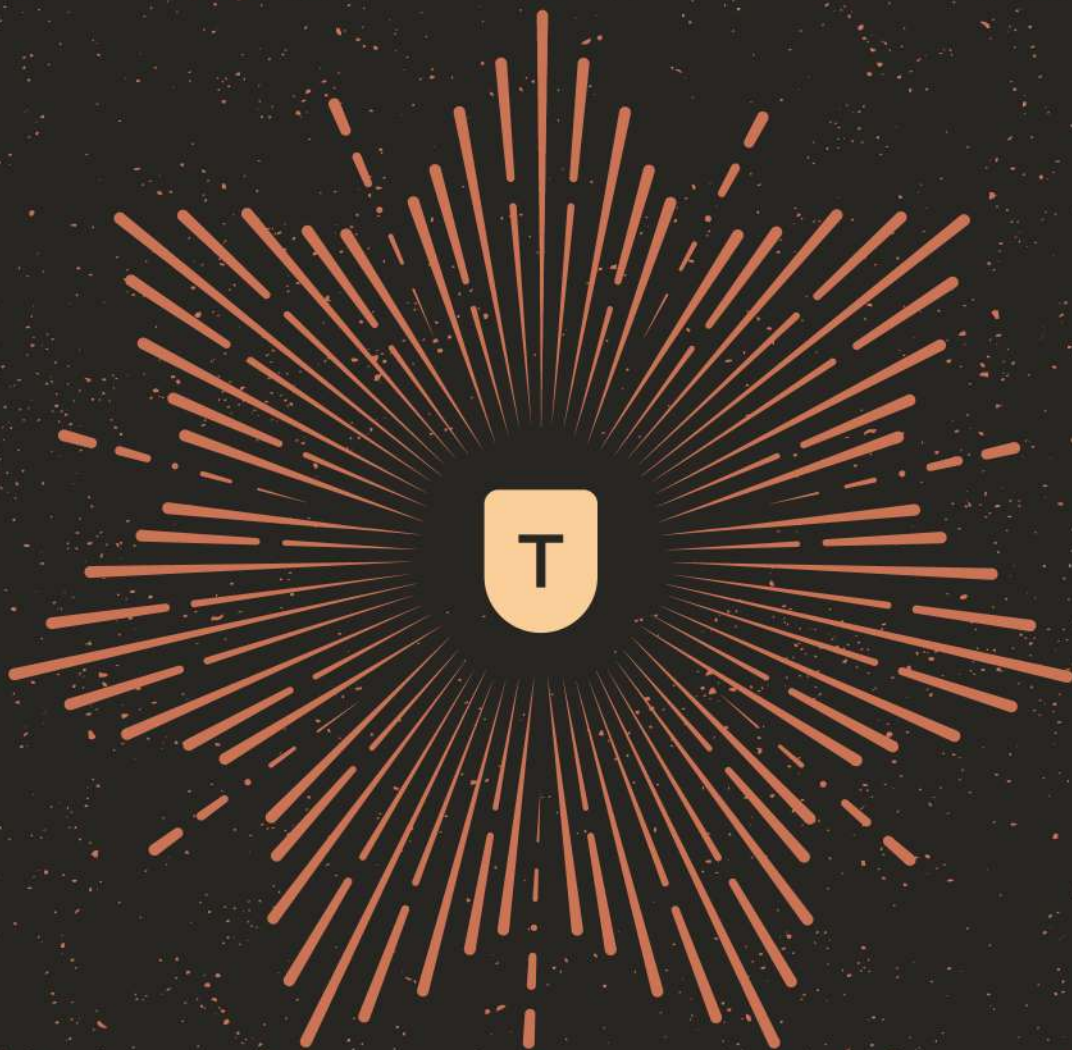
If you have any queries, please email:

reservas@grupodanigarcia.com

Telephone: +34 952 814 446

Customer service: Monday to Sunday, 10am to 11pm.

To find out more about Tragabuches: www.grupodanigarcia.com



RESERVAS

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