



EUROSTARS
HOTELS

— CELEBRATING —
CHRISTMAS

EUROSTARS
GRAND MARINA 5*GL



Dear clients,

In the following menu, you will find a unique and diverse selection to make your celebration a success.

The professional team of Eurostars Grand Marina *****GL will be at your disposal to make you enjoy this special day.

Do not hesitate to ask us for help if you want to create a menu at your convenience, we will be happy to assist you.

Best regards,

In case of being interested, having any consultation don't doubt on contacting us at:

Reservations Department

E-mail: reservas@grandmarinahotel.com

Telephone number: +34 93 603 90 30



New Year's Eve Menu 2019

APPETIZERS

Hand carved Iberian ham 100% bellota with crystal bread & tomato
Beef tartare with crispy quail egg
Foie gras bonbon, passion fruit & Pedro Ximénez
Arzúa Ulloa cheese pastry batons with paprika

STARTER

Lobster with traditional "escalivada", winter sprouts,
anchovy rocks & confit tomatoes

FISH

Monkfish loin with Jerusalem artichoke,
sea beans, roasted fish juice & chilli pepper

MEAT

Suckling lamb shoulder, confit ratte potato and winter black truffle

DESSERTS

Chocolate, blackberries, cinnamon and confit orange

PETIT FOURS

Nougat, truffles, catalan "neules"
and lucky grapes

WINES

Elyssia Cuveé D. O Cava
Pazo de Barrantes D.O. Rías Baixas
Marqués de Murrieta D.O. Ca La Rioja

202,50€



Kids Menu

FIRST COURSE

Chicken cannelloni with bechamel and parmesan
or
Penne rigate with tomato sauce

SECOND COURSE

Beef tenderloin with french fries
or
"Fingers" of roman sea bass with mashed potatoes

DESSERTS

Trio of vanilla, chocolate and strawberry ice cream
or
Macedonia of fresh fruit

40€





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CONTACT

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www.eurostarshotels.com