



# New Year's Eve dinner

## Live a magical moment with the best Live Music!

Welcome Cocktail

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Avocado and Mango Timbale with Smoked Sturgeon Tartare,  
Herring Caviar with Mini Flower Salad  
and Winter Sprouts

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Lobster and Seafood Cream with King Prawns and  
Spider Crab Ravioli

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Sea Bass Supreme with Mango Pil Pil and Passion Fruit on a Bed of  
Smooth Saffron Risotto and Candied Vegetables in EVOO

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Crispy Beef Cheek with Foie, Chestnuts Parmentier and Bimis

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Nougat Bavaoise over Walnut Brownie, Crispy Coral Biscuit,  
Caramel Custard and Chocolate Fondant Ice Cream

**130 €/Person**  
VAT incl.

**Party and Free Bar with DJ**

**Bus service with Return Ticket from Málaga and others Stops**

**White Wine** José Pariente  
Verdejo | D.O. Rueda

**Red Wine** Pago de Capellanes Roble  
Tempranillo  
D.O. Ribera del Duero

**Cava and Sparkling** Xenius Brut Nature |  
Macabeo, Xarel-lo y Parellada



# Bbou

ICONIC HOTELS



## Christmas Eve & New Year's Eve

**Celebrating with you is ours  
greater desire**

It is time to celebrate life, every moment has to be enjoyed and happily remembered. We have hundreds of reasons to toast in a year 2023 full of hope. May everything good that comes do so accompanied by the magic of **B bou Iconic Hotels**

### **The best gift, B bou Experiences!**

Find the peace in a relaxing Private Spa session or a relaxing massage, enjoy unique dishes from our gastronomy, enjoy a pleasant stay in a dream place in an incomparable natural setting....

Our team is at your entire disposal to offer you **gift vouchers** with any of our exclusive experiences, Giving unique moments has never been so easy



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# Christmas Eve Dinner



## Menu 1

Timbale of Avocado and Smoked Salmon with Prawns,  
and Trout Roe Vinaigrette

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Sweet Potato and Chestnuts Cream, shavings of Duck Ham  
and Balsamic Reduction

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Confit Iberian Cheek with Red Juice from Ronda,  
Pak Choi and Sweet Potatoes in Textures

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Almond and Chocolate Dacquoise with Coffee Cream  
(Gluten Free and Lactose Free)

**62 €/Person**  
VAT incl.

## Menu 2

### To Share

\*Crispy Iberian Ham and King Prawns Salad with Foie,  
Mango Base and Black Truffle and Pistachio Dressing

\*Iberian Ham "La Dehesa de los Monteros" and Cheeses from Vélez - Málaga

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Seafood Cream Scented with Pernod

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Wild Sea Bass with Pumpkin Sauce,  
Bimi and Oil of Sundried Tomatoes and Pine Nuts  
or

Grilled Iberian Pork with Truffled Pamentier, Kale and Baby Carrots

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Black Chocolate Coulant with Nougat Ice Cream

**75 €/Person**  
VAT incl.



## Menu 3

### To Share

\*Natural Duck Foie Micuit with EVOO Jam, Crystal Bread and Salt Flakes

\*Iberian Ham "La Dehesa de los Monteros" and Cheeses from Vélez - Málaga

\*Timbale of Avocado and Smoked Salmon with Prawns  
And Trout Roe Vinaigrette

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Seafood Cream Scented with Pernod

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Beef Tenderloin and Truffled Parmentier, Kale and Baby Carrots

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Caramelized Puff Pastry with Nougat Cream and Ice Cream

**90 €/Person**  
VAT incl.

**"A well-lived today makes every yesterday a dream of  
happiness, and every morning, a vision of hope"**



**All diners at the same table or group must choose the  
same option 1 week before the date**

**Christmas Eve menus include Soft Drinks, Beer and Water, Coffee and Infusions  
Prices with VAT included. Wines are not included**

**Children's menu 35 €/child**

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