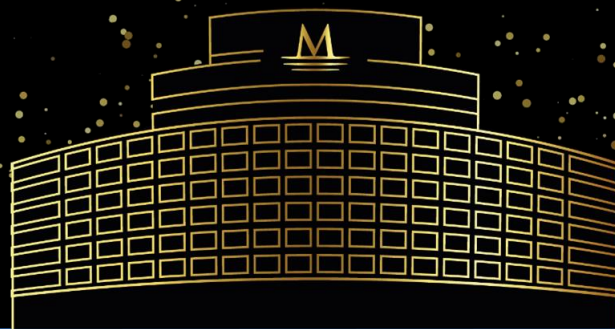




LET'S
CELEBRATE
CHRISTMAS



EUROSTARS

HOTEL COMPANY

Dear guests:

We are delighted to present you with our unique and diverse selection of Christmas menus, which will make your celebrations a brilliant success.

The professional team at Eurostars Grand Marina *****GL will remain at your disposal to assist you with any specific requirements you may have.

Do not hesitate to contact us, should you prefer to design a personalized menu. We will be pleased to assist you.

Contact: Reservations Department

E-mail: reservas@grandmarinahotel.com

Phone Number: +34 936 03 90 00

www.eurostarshotelcompany.com



CHRISTMAS LUNCH



STARTERS

Razor clams in carrot and citrus pickled sauce
“Calçot” tempura with romesco sauce and crispy ham
Tuna tartar with pickles

FIRST COURSE

“Escudella” with *“Galets”*

SECOND COURSE

Stuffed turkey catalan style

DESSERTS

Christmas Log
Petit fours
Nougats & “neulas”

WINE LIST

White wine
Gava do Xil Godello 2021 (D.O. Valdeorras)
Red wine
Villacreces Pruno (D.O. Ribera del Duero)
Sparkling wine
Freixenet Elyssia Gran Cuvée

Water, beer & soft drinks

80€

SAN ESTEBAN LUNCH

STARTERS

“Escalivada” with marinated mackerel
Foie gras mi-cuit Brioche
Lightly roasted white tuna with parmentier and tomato jam

FIRST COURSE

Poularde cannelloni with truffled bechamel and Parmesan cheese

SECOND COURSE

Crispy suckling pig with mushrooms “Trinxat”

DESSERTS

Cream semisphere with creamy strawberry cream and coconut shavings
Petit fours
Nougats & neulas

WINE LIST

White wine
Gava do Xil Godello 2021 (D.O. Valdeorras)
Red wine
Villacreces Pruno (D.O. Ribera del Duero)
Sparkling wine
Freixenet Elyssia Gran Cuvée

Water, beer & soft drinks

80€

NEW YEAR'S EVE DINNER

APPETIZERS

Oyster with tiger's milk and pickled red onion
Hake kokotxa in tempura with pil-pil sauce
Foie gras mi-cuit with spicebread and peanut butter
Han cut 100% Iberian Bellota ham with "coca" bread

STARTERS

Lobster and txangurro "*salpicón*" with beluga caviar and tender sprouts

FIRST COURSE

Monkfish medallion with sea urchin cream and green salicornia oil

SECOND COURSE

Suckling lamb shoulder with "*Trinxat de la Cerdanya*" and black truffle

DESSERTS

Textured chocolate and blood orange mousse over butter sablé
Petit fours
Nougats & neulas

WINE LIST

White wine
Pazo Señorans Albariño (D.O. Rias Baixas)
Red wine
Pago de Ina (D.O. Ribera del Duero)
Sparkling wine
Freixenet Reserva real

Water, beer & soft drinks

235€

Live music and &
entertainment during dinner.
With DJ's party & many
surprises

KIDS MENU

FIRST COURSE

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

SECOND COURSE

Beef tenderloin steak with potato chips
or
Sea bass fingers with mashed potatoes

DESSERTS

Chocolate Brownie with vanilla ice cream
or
Fruit salad

Drinks included

*Kids until 12 years old

45€



CONTACT US

reservas@grandmarinahotel.com

Phone number: +34 936 03 90 00

www.eurostarsgrandmarina.com

