



Christmas *Parties*

Group menus available from 7th of
November until the 22nd of December



BREATHE[™]
WORLD-CLASS DINING EXPERIENCES



BREATHE™

STARTERS TO SHARE

SWEET POTATO HUMMUS

Chickpeas, sweet potato, chipotle, cumin, coriander and pomegranate served with home made pita bread



CAULIFLOWER CROQUETTES

Cauliflower marinated in Indian spices, breadcrumbs, lime mayo, chilli



BURRATA SALAD

Puglia burrata, Jospser roasted cherry tomatoes, grilled courgette, thyme, garlic croutons, fresh basil, lemon, olive oil, black salt



GUACAMOLE

Aguacate bio de Málaga, cilantro fresco granada, servido con chips de yuca especiada



MAINS TO CHOOSE

SPICY SEABASS

Roasted seabass brushed with red curry paste served with lemon risotto, green peas, caramelized onion and wild mushrooms



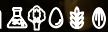
LAMB SHANK RENDANG

Spanish lamb shank marinated in ginger, chilli, galangal, lemon grass, tamarind, coconut milk and onion, served with gnocchi and green beans



STUFFED TURKEY

Rolled Turkey breast stuffed with wild mushrooms and chestnuts, served with roast Christmas vegetables, roasted baby potatoes, stuffing, cranberry compote and Port gravy



KING OYSTER MUSHROOMS

King Oyster mushrooms marinated in a gochujang chilli dressing served with ponzu gel, bok choy, red port onion, edamame, negi, pomegranate coriander and tofu



All main dishes are served with a side of roasted baby potatoes and roasted vegetables

DESSERT TO SHARE

CHOCOLATE FONDANT

Vanilla ice cream, red berry couli and pistachio nuts



FRESH MANGO

Local organic mango served with vegan carrot cake pieces, vegan pistachio ice cream, vegan cream and raspberry couli



BreAthe, drink and be Merry!

SUSTAINABILITY AT HEART

WATER & FIRE ELEMENTS


BREATHThe, drink and be Merry!

SUSTAINABILITY AT HEART

DRINKS TO CHOOSE

CAVA

PRIVAT BRUT NATURE RESERVA

Organic 

WINES

BALUARTE VERDEJO 2021

Verdejo / Rueda

BALUARTE ROBLE 2021

Tempranillo / Ribera del Duero

BREATHE ROSÉ
Côtes de Provence
BLUSH

BEER & SOFT DRINKS

Victoria On Tap

Carlsberg On Tap

Any Soft Drink

Still & sparkling water

Coffee & Tea

55€ PER PERSON
IVA INCLUDED



BREATHE™

STARTERS TO SHARE

SWEET POTATO HUMMUS

Chickpeas, sweet potato, chipotle, cumin, coriander and pomegranate served with home made pita bread



BURRATA SALAD

Puglia burrata, Jospser roasted cherry tomatoes, grilled courgette, thyme, garlic croutons, fresh basil, lemon, olive oil, black salt



SPICY TUNA TARTARE

Thinly sliced premium cuts of red tuna from Cádiz, wakame, avocado & sesame seeds



BEEF CARPACCIO

Premium beef tenderloin, parmesan cheese, truffle oil, croutons, rocket, brazil nuts & black olive crumbs



MAINS TO CHOOSE

SPICY SEABASS

Roasted seabass brushed with red curry paste served with lemon risotto, green peas, caramelized onion and wild mushrooms



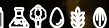
CHAR SIU IBERIAN PRESA

Grilled Iberian presa, hoisin sauce, honey, sesame, chilli, bokchoi, served with celery & black garlic puree



STUFFED TURKEY

Rolled Turkey breast stuffed with wild mushrooms and chestnuts, served with roast Christmas vegetables, roasted baby potatoes, stuffing, cranberry compote and Port gravy



KING OYSTER MUSHROOMS

King Oyster mushrooms marinated in a gochujang chilli dressing served with ponzu gel, bok choi, red port onion, edamame, negi, pomegranate coriander and tofu



PREMIUM FILLET STEAK

250G charcoal grilled premium higher-welfare beef, Jospser-roasted vegetables with tomato vinaigrette, chimichurri sauce



All main dishes are served with a side of roasted baby potatoes and roasted vegetables

DESSERT TO SHARE

CHOCOLATE FONDANT

Vanilla ice cream, red berry couli and pistachio nuts



FRESH MANGO

Local organic mango served with vegan carrot cake pieces, vegan pistachio ice cream, vegan cream and raspberry couli



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SUSTAINABILITY AT HEART



WATER & FIRE ELEMENTS

DRINKS
TO CHOOSE

CAVA

PRIVAT BRUT NATURE RESERVA

Organic

WHITE WINES

FINCA CONSTANCIA 2020

Verdejo / Castilla y León

LAUDUM CHARDONNAY 2021

Organic / Vegan / Alicante

ROSÉ WINE

CHIVITE LAS FINCAS

Garnacha, Tempranillo / Navarra

BLUSH

RED WINES

LOPEZ CRISTOBAL ROBLE 2020

Tinta del Pais, Merlot / Ribera del Duero

BERONIA CRIANZA 2021

Edición Limitada / Tempranillo / Rioja

BEER & SOFT DRINKS

Victoria On Tap

Carlsberg On Tap

Any Soft Drink

Still & sparkling water

Coffee & Tea

75€ PER PERSON
IVA INCLUDED

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SUSTAINABILITY AT HEART



BREATHE™

ENTRADAS PARA COMPARTIR

HUMMUS DE BONIATO

Garbanzos, boniato, chiles chipotles, comino, cilantro y granada servidos con pan de pita casero 🌱🌱🌱

CROQUETAS DE COLIFLOR

Coliflor marinada en especias indias, pan rallado, mayonesa de lima, guindilla 🌱🌱

ENSALADA DE BURRATA

Burrata de Puglia, tomates cherry asados al Jospier, calabacín a la plancha, tomillo, picatostes de ajo, albahaca fresca, limón, aceite de oliva, sal negra 🌱🌱🌱

GUACAMOLE

Aguacate bio de Málaga, cilantro fresco granada, servido con chips de yuca especiada 🌱

PRINCIPALES

PARA ELEGIR

LUBINA PICANTE

Lubina asada con pasta de curry rojo servida con risotto de limón, guisantes, cebolla caramelizada y setas 🌱🌱

PAVO RELLENO

Pechuga de pavo enrollada rellena de setas y castañas, servida con verduras navideñas asadas, patatas baby asadas, relleno, compota de arándanos y salsa de oporto 🌱🌱🌱🌱🌱

GARRÓN DE CORDERO RENDANG

Garrón de cordero marinado en jengibre, chile, galanga, hojas de lima, tamarindo, leche de coco, cebolla, servido con gnocchi y judías verdes 🌱🌱

CARDO COREANO

Setas Cardo Coreano marinadas en aderezo de chile gochujang, servidos con gel de ponzu, paksoi, cebollas rojas al oporto, edamame, negí, granada, cilantro y tofu 🌱🌱🌱

Todos los platos principales se sirven con un guarnición de patatas baby asadas y verduras asadas

POSTRES

PARA COMPARTIR

FONDANT DE CHOCOLATE

Helado de vainilla, coulis de frutos rojos, pistachos 🌱🌱🌱🌱

MANGO FRESCO

Mango orgánico local servido con tarta de zanahoria, helado de pistacho vegano, crema vegana y couli de frambuesa 🌱🌱🌱



WATER & FIRE ELEMENTS

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BEBIDAS
PARA ELEGIR

CAVA

PRIVAT BRUT NATURE RESERVA
Organic

VINOS

BALUARTE VERDEJO 2021
Verdejo / Rueda

BALUARTE ROBLE 2021
Tempranillo / Ribera del Duero

BREATHE ROSÉ
Côtes de Provence
BLUSH

CERVEZA & REFRESCOS

Victoria de barril

Carlsberg de barril

Cualquier refresco

Agua sin gas y con gas

Café y Té





55€ PER PERSONA
IVA INCLUIDO







BREATHE™

ENTRADAS PARA COMPARTIR





HUMMUS DE BONIATO

Garbanzos, boniato, chiles chipotles, comino, cilantro y granada servidos con pan de pita casero    





ENSALADA DE BURRATA

Burrata de Puglia, tomates cherry asados al Jospier, calabacín a la plancha, tomillo, picatostes de ajo, albahaca fresca, limón, aceite de oliva, sal negra    

TARTAR DE ATÚN PICANTE

Atún rojo local en láminas finas, wakame, aguacate, semillas de sésamo    



CARPACCIO DE SOLOMILLO

Solomillo de ternera, queso parmesano, aceite de trufa, picatostes, nueces de Brasil, rúcula, polvo de aceitunas negras    





PRINCIPALES

PARA ELEGIR


LUBINA PICANTE

Lubina asada con pasta de curry rojo servida con risotto de limón, guisantes, cebolla caramelizada y setas  





PAVO RELLENO

Pechuga de pavo enrollada rellena de setas y castañas, servida con verduras navideñas asadas, patatas baby asadas, relleno, compota de arándanos y salsa de oporto    



SOLOMILLO PREMIUM

250gr de vaca nacional premium al carbón del Jospier, verduras asadas al Jospier con vinagreta de tomate, salsa chimichurri 

PRESA IBERICA CHAR SIU

Presas de cerdo ibérico 100%, salsa hoisin, miel, sésamo, chile, paksoi, servido con puré de apio y ajo negro    

CARDO COREANO





Setas Cardo Coreano marinadas en aderezo de chile gochujang, servidos con gel de ponzu, paksoi, cebollas rojas al oporto, edamame, negi, granada, cilantro y tofu  

Todos los platos principales se sirven con un guarnición de patatas baby asadas y verduras asadas



POSTRES

PARA COMPARTIR

FONDANT DE CHOCOLATE

Helado de vainilla, coulis de frutos rojos, pistachos    

MANGO FRESCO

Mango orgánico local servido con tarta de zanahoria, helado de pistacho vegano, crema vegana y couli de frambuesa  



WATER & FIRE ELEMENTS

BEBIDAS
PARA ELEGIR

CAVA

PRIVAT BRUT NATURE RESERVA

Organic

VINOS BLANCOS

FINCA CONSTANCIA 2020

Verdejo / Castilla y León

LAUDUM CHARDONNAY 2021

Organic / Vegan / Alicante

VINO ROSÉ

CHIVITE LAS FINCAS

Garnacha, Tempranillo / Navarra

BLUSH

VINOS TINTOS

LOPEZ CRISTOBAL ROBLE 2020

Tinta del Pais, Merlot / Ribera del Duero

BERONIA CRIANZA 2018

Edición Limitada / Tempranillo / Rioja

CERVEZA & REFRESCOS

Victoria de barril
Carlsberg de barril
Cualquier refresco
Agua sin gas y con gas
Café y Té

75€ PER PERSONA
IVA INCLUIDO

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