CHRISTMAS BRUNCH

Kempinski Hotel Bahía

MARBELLA ESTEPONA

TRADITIONAL STUFFED TURKEY

with glazed chestnuts

ROAST BEEF

accompanied by a variety of sauces

SUCKLING PIG

with roast apple

SEAFOOD, OYSTERS AND LOCAL CLAMS

lobster, shrimps, prawns... and different sauces

SALMON, SMOKED FISH AND "EMPANADA"

Baked salmon and salmon paté, caviar with blinis, smoked swordfish, cod, traditional Galician pie with tuna and boiled egg

SUSHI

salmon maki, tuna, vegetable, California roll, sashimi...

RED BANDED SEABREAM

Baked "a la roteña"

BARBECUE

chorizo, Iberian pork, tuna, sea bass, swordfish...

SELECTION OF IBERIAN CURED MEATS

ham, sausage, "morcón" chorizo...

HOT DISHES AND CASSEROLES

duck a l'orange, "fricandó" beef, spicy prawn pil pil, "bacalao a la vizcaína", stroganoff.....

PASTA AND RISOTTO

spinach raviolis, fettuccini, penne and rigatoni with different sauces. Risottos with asparagus, mushrooms, vegetables...

SOUF

"puchero"

PATÉS AND TERRINES

variety of patés, foie grass micuit, pastrami...

GARNISHES

sautéed rice, boiled vegetables, potato balls with bacon and "chalottas", wild mushrooms...

SALAD BAR

big variety of ingredients, different types of vinaigrettes, salts, oils and peppers.

SALAD SELECTION

"pipirrana" with shrimps, Galician octopus salad, German salad, tabulé, roasted pepper salad with anchovies

CHEESE

"payoyo", "Manchego", "Mahón", brie...

DESSERTS

yule log, chocolate mousse, yoghurt mousse, fruit salad, French patisserie

