



CHRISTMAS EVE DINNER MENU

CHRISTMAS THAT INSPIRES,  
MOMENTS THAT LAST

**Bbou**

ICONIC HOTELS

# Menu 1

## -STARTER-

Avocado and mango timbale with smoked salmon,  
Olive tapenade, and bitter orange

## -FIRST COURSE-

Creamy shellfish soup with prawns, perfumed with Pernod

## -MAIN COURSE-

Glazed Iberian pork cheeks with red wine from Ronda

## -DESSERT-

Caramelized puff pastry millefeuille with  
nougat and almond cream

## -BEVERAGE PACKAGE-

Water, soft drinks, beer, and coffee or tea service

Price: 65 € per person (VAT included)

# Menu 2

## -STARTERS-

(to share)

Crispy salad with Iberian ham and prawns, foie snow, mango base, and emulsified black truffle and pistachio dressing

Iberian ham “La Dehesa de los Monteros” and cheeses from Vélez - Málaga

## -FIRST COURSE-

Creamy shellfish soup with prawns, perfumed with Pernod

## -MAIN COURSE-

Grilled Iberian pork shoulder with truffled parmentier

## -DESSERT-

Dark chocolate fondant with ice cream

## -BEVERAGE PACKAGE-

Water, soft drinks, beer, and coffee or tea service

Price: 75 € per person (VAT included)

# Menu 3

## -STARTERS-

(to share)

Cheese tasting from Vélez - Málaga and Iberian ham  
“La Dehesa de los Monteros”

Avocado and mango timbale with smoked salmon,  
Olive tapenade, and bitter orange

Malagueño suckling goat paté with figs

Pil pil scallop on olive oil parmentier

## -FIRST COURSE-

Creamy shellfish soup with prawns, perfumed with Pernod

## -MAIN COURSE-

Grilled beef tenderloin with truffled parmentier

## -DESSERT-

Caramelized puff pastry millefeuille with nougat cream

## -BEVERAGE PACKAGE-

Water, soft drinks, beer, and coffee or tea service

Price: 90 € per person (VAT included)

# Junior menu

## -STARTER-

Ham and cheese plate and Homemade croquettes

## -MAIN COURSE-

Iberian pork tenderloin with potatoes

## -DESSERT-

Chocolate cake

## -BEVERAGE PACKAGE--

Water and soft drinks

Price: 45 € per person (VAT included)

# Conditions

## SCHEDULE

The event will take place on the evening of December 24, 2024, during dinner hours. Reservations will be taken between 5:00 PM and 9:00 PM, and the bar service will close at 1:00 AM.

## RESERVATION CONDITIONS

To confirm the reservation, a 50% advance payment of the selected menu is required. The remaining 50% must be paid 7 days before the event.

Menus are non-modifiable except in cases of allergies and intolerances.

Menus are subject to change based on seasonality and product availability.

All guests at the same table or group must choose the same menu option 1 week prior to the event date.

Wine is not included in the price.

## PAYMENT METHODS

The full payment for services must be made by credit card or bank transfer. You will have 24 hours to confirm your reservation with payment.

## CANCELLATION POLICY

At B bou Iconic Hotels, we understand that plans can sometimes change.

If you need to cancel your reservation, you can do so at no cost until December 1, with a full refund of the amount previously paid.

If you cancel or make changes after December 1, 50% of the menu cost will be charged. And 7 days before the reservation, a full 100% of the menu cost will be charged to the provided card.

## MORE INFORMATION

For any information, please contact:

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### Customer Service Hours:

Monday to Sunday, 24 hours.

For those interested in learning about our accommodation and special dinner packages:

[www.bbouhotels.com](http://www.bbouhotels.com)

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