



Christmas Eve Dinner

Starter

BOLETUS AND CHESNUT CREAM

with grilled scallops and mushroom and bacon crumble

First course

BLUEFIN TUNA

marinated in soy sauce with avocado from Axarquía,
passion fruit and radishes

Main course

RETINTA BEEF Tournedos

with creamy sweet potato,
wine-glazed onions and foie sauce

Dessert

Jijona Nougat Mousse

with a Cointreau center, almond crunch
and lychee ice cream

Winery

Perplejo Rueda Bodegas Wineissocial
62 Millas al Cielo Ribera del Duero Bodegas Excelsia
Cava Panot Gaudí Brut Reserva Bodegas Ferrer Wine
Beer, water, soft drinks and coffee

Any allergies or intolerance must be informed
at least 7 days in advance

120 €

By reservation only, exclusively for registered guests
100% non-refundable prepayment required. Limited capacity
Reservation deadline: December 16, 2025
Start time 09,30h PM

+34 952 07 13 23 nhmalaga@nh-hotels.com



Children Menu

Up to 14 years old

First course

Mini pizza with smoked ham
Iberian ham croquettes
100% beef mini burger
Crispy chicken strips

Main course

GRILLED IBERIAN PORK LOINS

with home made fried potatoes

Dessert

“ABUELA CRUNCH”

Hazelnut and cookie mousse
with a chocolate center and crunchy base

Winery

Water, soft drinks and juices

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at least 7 days in advance

50 €

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RESERVAS

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HOTELS &
RESORTS