

JARA TERRA

BUFFET FINGER BUFFET GALA EXECUTIVE COCKTAIL COFFEES
Additional Services Beverage Packages

MARBELLA NEVER ENDS

KIMPTON
LOS MONTEROS
MARBELLA

JARA RESTAURANT

JARA

JARA IS MUCH MORE THAN A RESTAURANT; IT IS THE HEART OF KIMPTON LOS MONTEROS MARBELLA, WHERE MEDITERRANEAN GASTRONOMY COMES TO LIFE.

Located next to the hotel's gardens, Jara offers a culinary experience by chef José Carlos García that pays homage to the rich heritage of Spanish cuisine, highlighting the best local produce and a carefully crafted signature proposal.



SALA TERRA

KIMPTON
LOS MONTEROS
MARBELLA

THE SOUL OF OUR MOST
ICONIC EVENTS.

It is the most emblematic hall of the hotel, designed for large events thanks to its column-free layout, natural light and direct access to the gardens.

With 470 square meters of elegant space, it offers great versatility as it can be divided into 3 sections.

It is the hotel's space for conferences, congresses and any type of large-scale event or exhibition.



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MENUS WILL BE
SERVED IN THESE
TWO SPACES

KIMPTON
LOS MONTEROS
MARBELLA

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TASTE THE JOY OF LIVING

KIMPTON
LOS MONTEROS
MARBELLA

BUFFET HORIZON

COLD STATION

Selection of breads and extra virgin olive oils
Salad bar and crudités
Russian salad
Malaga-style salad
Mediterranean salad
Selection of assorted cheeses
Selection of smoked products
Selection of iberian cold cuts
Alusian gazpacho with garnishes

HOT STATION

Leek or vegetable cream soup
Roasted or garlic chicken
Baked salmon or cod fillets
French fries or sliced roasted potatoeses
Napolitana or bolognese spaghetti

DESSERT STATION

6 different of desserts by the chef
Selection of seasonal fruit, whole and cut

66 p/p

BUFFET ESSENCE

COLD STATION

Selection of breads and extra virgin olive oils
Salad bar and crudités
Shrimp and fruit salad
Couscous salad
Smoked fish salad
Caprese salad
Selection of assorted cheeses
Selection of iberian cold cuts
Alusian salmorejo with garnishes

HOT STATION

Roast beef in its jus and garlic chicken drumsticks
Seafood-style hake
Sautéed mushrooms and seasonal vegetables
French fries and gratin potatoeses
Napolitana or bolognese rigatoni
Curried rice
Chicken and vegetable paella

DESSERT STATION

8 different of desserts by the chef
Selection of seasonal fruit, whole and cut

72 p/p

ROOT BUFFET

COLD STATION

Selection of breads and extra virgin olive oils
Salad bar and crudités
Oriental salad
German potatoes salad
Malaga-style salad
Seafood cocktail salad
Selection of assorted cheeses
Selection of iberian cold cuts
Alusian gazpacho with garnishes
Roast Turkey roulade

HOT STATION

Iberian pork tenderloin in sherry sauce
Chicken supremes stuffed with vegetables
Hake fillets in green sauce
Sautéed vegetables
Vegetable and shrimp noodles
French fries and sliced roasted potatoeses
Bolognese lasagna
Mixed paella: chicken, fish and seafood

DESSERT STATION

10 different desserts by the chef
Selection of seasonal fruit, whole and cut

79 p/p

DURATION:
90 min

FLAME BUFFET

COLD STATION

Selection of breads and extra virgin olive oils
Salad bar and crudités
Oriental salad
Wheat, shrimp and vegetables
Malaga-style salad
Potatoeses, red onion, olives, orange and cod
Seafood cocktail salad
Andalusian gazpacho and its garnishes
Iberian station
Loin, salchichón, chorizo and ham
Assorted cheese station
Aged and Semi-Cured Manchego, Brie, Cheddar, Goat cheese roule, Emmental

HOT STATION

BBQ Beef loin
BBQ Lamb chops
BBQ Iberian pork shoulder
BBQ Criollo sausages
BBQ Bratwurst sausages
BBQ Marinated chicken churrasco
Sautéed mushrooms
Roasted potatoeses
Grilled seasonal vegetables

DESSERT STATION

Assorted pastries – 10 types
Seasonal Fruit Skewers

95 p/p

DURATION:
90 min

FINGER BUFFET 01

COLD STATION

Selection of homemade spanish omelettes
Spinach, peppers and classic spanish tortilla
Selection of cold soups: Andalusian gazpacho, carrot-orange and cucumber-mint
Selection of mini salads: Russian salad, seafood cocktail and Malaga-style salad
Assorted cheese station
Mini wraps: smoked salmon, chicken and roast beef
Selection of breads and extra virgin olive oils

HOT STATION

Assorted fried fish: calamari, baby squid and marinated hake
Piquillo peppers stuffed with cod
Crispy tempura prawns
Mini beef tenderloin burgers
Croquettes: Seafood and chicken

DESSERT STATION

6 different desserts by the chef
Selection of seasonal fruit, whole and cut

59 p/p

FINGER BUFFET 02

COLD STATION

Anchovies in vinegar
Seafood cocktail salad
Smoked salmon rolls with fresh cheese
Anchovy skewers with cherry tomato
Mediterranean tabbouleh
Guacamole tartlets with crab
Mini seafood cocktails
Assorted cheese station
Selection of breads and extra virgin olive oils

HOT STATION

Piquillo peppers stuffed with seafood mousse
Galician-style empanada
Tuna and vegetable ratatouille
Croquettes: Seafood, mushrooms and chicken
Chicken yakitori skewers
Crispy tempura prawns

DESSERT STATION

8 different by the chef
Selection of seasonal fruit, whole and cut

66 p/p

FINGER BUFFET 03

COLD STATION

Anchovies in vinegar
Seafood cocktail salad
Smoked salmon rolls with fresh cheese
Anchovy skewers with cherry tomato
Mediterranean tabbouleh
Guacamole tartlets with crab
Serranitos – *Iberian ham, crispy bread, brie and roasted peppers*
Assorted cheese station
Selection of iberian cold cuts
Selection of breads and extra virgin olive oils

HOT STATION

Piquillo peppers stuffed with seafood mousse
Galician-style empanada
Tuna and vegetable ratatouille
Croquettes: Seafood, mushrooms and chicken
Chicken yakitori skewers
Crispy prawn skewers
Selection of paellas: Vegetable, fish and seafood
and chicken with vegetables

DESSERT STATION

10 different by the chef
Selection of seasonal fruit, whole and cut

72 p/p

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BUFFET FINGER BUFFET **GALA** EXECUTIVE COCKTAIL COFFEES
Additional Services Beverage Packages

FINE DINING, TIMELESS MOMENTS



KIMPTON
LOS MONTEROS
MARBELLA

WELCOME COCKTAIL*

Parmesan crisp with beef carpaccio,
arugula and truffle cream

Beet gazpacho with anchovy
and roasted pepper skewer

Russian salad terrine
with tuna belly

Seafood croquettes
with sea urchin aioli

Tempura prawn with sweet
and sour mayonnaise

Crispy spiced chicken
with citrus cream

** Included in all GALA Menus*

MENU GALA 01

White and green asparagus cream with crispy ham
and tarragon oil

Sea bass loin with creamy roasted peppers, confit
potatoes and julienned green beans

Iberian pork tenderloin with Málaga wine sauce
and vegetable couscous

Toffee parfait with cocoa and almond textures

89 p/p

MENU GALA 03

Crispy prawns with their coral and tarragon cream

Roasted sea bass loin with vegetable ratatouille
and seafood sauce

Roasted veal with evoo potatoes terrine and
amontillado sauce

Lime and lemon parfait with frozen red berries

109 p/p

MENU GALA 02

Parsnip and pumpkin cream with crispy prawn tails

John dory in seafood sauce with baby mussels

Guinea fowl with foie and pumpkin, seasonal
mushroom sauce and a hint of truffle

Hazelnut chocolate tartlet with candied orange

99 p/p

MENU GALA 04

Prawn salad with herring roe and microgreens

Roasted hake loin with saffron, *al dente* asparagus
and nantua sauce

Roasted beef tenderloin (*served pink*), potatoes terrine,
aromatic sauce and baby vegetables

Dark chocolate coulant with vanilla and passion fruit

119 p/p

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A TASTE OF SUCCESS

KIMPTON
LOS MONTEROS
MARBELLA

MENU
LUZ

White and green asparagus cream with
crispy ham and tarragon oil

Beef entrecôte with potatoes terrine and
creamy mushrooms

Coconut sauce with aged rum babà

Drinks: *Water, soft drinks and coffee*

60 p/p

MENU
BRISA

Coín tomatoes salad with julienned iberian ham
and fresh oregano

Sea bass loin with creamy roasted peppers, confit
potatoes and julienned green beans

Caramel and salted butter indulgent cake

Drinks: *Water, soft drinks and coffee*

72 p/p

MENU
SOMBRA

Parsnip and pumpkin cream with crispy prawn tails

Iberian pork tenderloin with potatoeses, mushrooms,
sweet and sour compote

Sweet cheese cream with mango and
seasonal berries

Drinks: *Water, soft drinks and coffee*

65 p/p

MENU
ESTRELLA

Heirloom tomatoes with cheese, pine nut vinaigrette
and a small salad

John dory with seafood sauce and baby mussels

Braised beef cheek with robuchon-style mashed
potatoes and confit cherry tomatoes

Coffee and chocolate tart with amaretto sauce

Drinks: *Water, soft drinks and coffee*

80 p/p

BITES OF ELEGANCE

MENU
OLIVO

Salmorejo with mediterranean pairing: piparras (*mild chilli peppers*) and mint
“Fake” foie ice cream cone with figs
Oat crisp with salmon mousse and tobiko
Crisp rice with tuna tartare and dressed wakame
Russian salad terrine with coral mayo and tuna belly

Brioche with pulled chicken, pickled red onion and cilantro cream
Duck wings marinated and fried with hoisin mayo
Crispy lobster wonton with sour cream

50 p/p

MENU
TOMILLO

Includes all OLIVO items, plus:

Panko chicken croquettes with curry
Thai-style braised chicken skewer
Prawn veggie twister with sriracha mayo
Marinated duck wing bite with citrus
Smoked scallop skewer wrapped in pancetta

65 p/p

MENU
LINO

Includes TOMILLO items, plus:

Salmon taco with gin and tonic and lime

Sushi selection

Sea bream tempura bites with mango chutney

80 p/p

MENU
JAZMÍN

“Fake” foie ice cream cone with figs

Oat crisp with salmon mousse and tobiko

Tuna and mango tartare on fried rice with wakame

Salmon taco with gin and tonic and lime

Sushi (*Charged per piece*)

Steak tartare with wasabi, ginger and soy on chili cracker

Chicken panko croquettes

Prawn cocktail cone

Prawn veggie twister with sriracha mayo

Brioche with pulled chicken, pickled red onion and cilantro cream

Thai-style braised chicken skewer

Mini beef tenderloin burger with caramelized onion

Duck wing bite with citrus

Dorada tempura bite with mango chutney

Crispy lobster wonton with sour cream

Smoked scallop skewer wrapped in pancetta

Petit fours (*8 varieties*) + fruit skewers

90 p/p

FUEL YOUR DAY

COFFEE BREAK
 BEBIDAS

House coffee
 Teas
 Plant milks
 Mineral water – 500 ml

16 p/p

COFFEE
 01

Tea pastries
 Mini viennoiserie
 Savory bites

House coffee
 Teas
 Plant milks
 Mineral water – 500 ml

22 p/p

COFFEE
 02

Tea pastries
 Mini viennoiserie
 Savory bites
 Fresh and whole fruit

House coffee
 Teas
 Plant milks
 Mineral water – 500 ml
 Juice station:
Orange, pineapple, apple, peach

26 p/p

COFFEE BREAK
 HEALTHY

Chia pudding with berries and mint
 Greek yogurt with homemade granola
 Hummus with crudités
 Mini toasts with guacamole, ricotta
 and pumpkin seeds
 Fresh fruit cups

House coffee
 Teas
 Plant milks
 Mineral water – 500 ml
 Detox and vitamin juices

35 p/p

ADD-ON

Mini waffles with creams - 5 p/p
 Pancakes with chocolate and berries - 5 p/p
 Ham, brie and truffle sandwich - 6 p/p
 Pastrami, arugula and melted cheese sandwich - 6 p/p
 Salmon croissant with cream cheese and watercress – 6 p/p
 Veggie croissant - 3 p/p

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ADDITIONAL SERVICES

KIMPTON
LOS MONTEROS
MARBELLA

ADDITIONAL SERVICES

Iberian ham carving station (2 h) – 350

Carver + 1 whole iberian ham (~8 kg) – 1,050

Extra ham during cocktail – 650

Cheese station – 2 p/p

4 cheeses, breads/picos, nuts, grapes

Iberian charcuterie station – 16 p/p

Ham, chorizo, salchichón, lomo, breads/picos, olive oils, grated tomato

Oyster station – 25 p/p

On-site shucker, 1 per 70 pax

Mojito bar – 14 p/p

Gin and tonic bar – 16 p/p

Sushi stand (5 pcs p/p) – 22 p/p

Sushi chef service – 260

Sushi on trays (2 assorted pcs p/p) – 9 p/p

Sushi per piece – 5.50 P/p

Candy bar – 12 pp/p

Deluxe candy bar – 19 p/p

Late-night cold appetizer – 12 p/p

Late-night hot appetizer – 15 p/p (min 70 pax)

BEVERAGE PACKAGES

PAQUETE
SOFT DRINKS

Soft drinks,
Still and sparkling water
Coffee

60 MIN - 14 p/p

90 MIN - 20 p/p

PACKAGE
YELLOW

WITH MENU

Soft drinks package +
Victoria draught beer
Cava Roger de Flor Brut
White wine Melior de Matarromera
Verdejo, D.O. Rueda
Red wine Melior of Matarromera
Tempranillo, D.O. Ribera del Duero

90 MIN - 29 p/p

WELCOME DRINK
RECEPTION

Includes SOFT DRINKS +
Victoria draught beer
Cava Roger de Flor Brut
White wine Melior de Matarromera
Verdejo, D.O. Rueda
Red wine Melior of Matarromera,
Tempranillo, D.O. Ribera Del Duero

30 MIN - 21 p/p

60 MIN - 24 p/p

PACKAGE
PINK

WITH MENU

Soft drinks package +
Victoria draught beer
Cava Roger de Flor Brut
White wine Castillo de Monjardín
Chardonnay, Do Navarra
White rosé Lou by Peyrassol
Red wine La Escucha Mencía
Mencía, D.O. Bierxo

90 MIN - 40 p/p

CAVA
UPGRADE

ROGER DE FLOR TO
Ars Collecta Blanc de Blancs
Ars Collecta Rosé

YELLOW +9 p/p

GREEN +7 p/p

PINK +6 p/p

OPTIONS
CHAMPAGNE

Quoted per event - Ask F&B

OPEN BAR
BASIC

SPIRITS

Sambuca
Baileys
Jägermeister
Patxarán
Limoncello

VODKA

Absolut Sweden

GIN

Bombay Sapphire

WHISKY

Dewars White Label
Scotch Blend

RUM

Bacardi Cuba
Santa Teresa Gran Reserva

TEQUILA

Patrón Silver

2 H - 38 p/p

3 H - 50 p/p

4 H - 59 p/p

OPEN BAR
PREMIUM

SPIRITS

Sambuca
Baileys
Jägermeister
Patxarán
Limoncello

VODKA

Grey Goose French

GIN

Bombay Sapphire Premier Cru

WHISKY

Dewars 12 Scotch Blend

RUM

Bacardi Cuba
Santa Teresa Gran Reserva

TEQUILA

Patrón Reposado

2 H - 50 p/p

3 H - 68 p/p

4 H - 80 p/p

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