



# Christmas Menus



JARA  
RESTAURANTE

# Christmas Eve Menu



## Reception with appetizers and a glass of champagne

Siphon salt cod fritter with sour cream  
and 000 caviar  
Duck liver bonbon with cocoa powder  
and gold leaf  
Natural oyster with citrus fruits from the  
Guadalhorce Valley

## Starter

Local blue lobster on a light, sherry  
scented emulsion

## First course

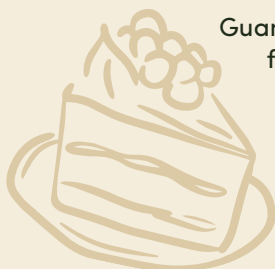
White sole en papillote with  
Mediterranean crayfish,  
champagne sauce and faux  
pumpkin risotto

## Second course

Lamb loin en papillote with  
roasted root vegetables, red wine  
jus and sautéed  
baby eels

## Dessert

Guanaja chocolate cylinder with passion  
fruit ice cream and vanilla sauce



PRICE: 95€

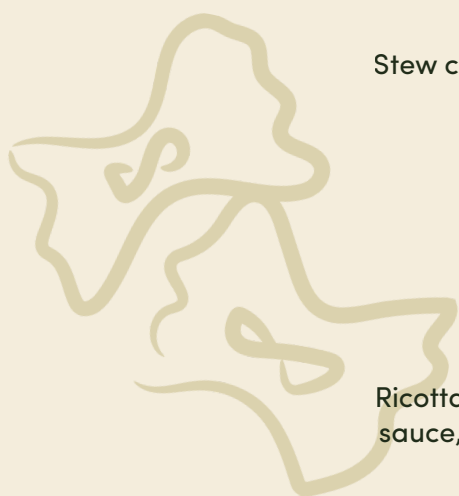
Includes a welcome glass of cava.  
All other drinks not included.

CHILDREN'S  
*Christmas Eve Menu*



*Starters*

Stew croquette Prawns in batter  
Iberian ham



*First  
course*

Ricotta tortellini with Neapolitan  
sauce, fresh basil with its crispy  
veil

*Second  
course*

Milanese-style white veal  
escalope and Puente Nuevo  
potatoes.



*Dessert*

Textured chocolate with white  
chocolate sauce



**PRICE: €60**

(soft drinks and water included)

# Christmas Menu



## Selection of Salads and Crudités

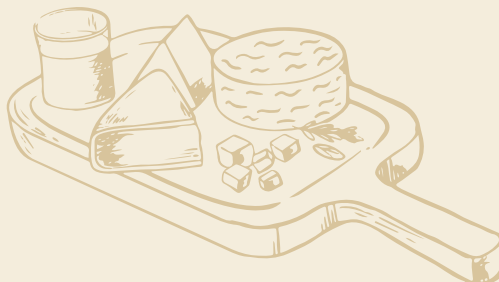
Traditional Russian salad, creamy and delicate  
Seafood salpicón with citrus dressing  
Tropical salad with seasonal fruit  
Waldorf salad - a classic combination of apple, celery, and walnuts.  
Octopus with potatoes cooked to just the right texture

## Fresh cooked seafood

White prawns  
Tiger prawns  
Lobster, simply prepared  
Mussels in vinaigrette with trout roe  
Crayfish from our raw bar  
Oysters on the half shell, served on ice

## Artisan cheese station

A selection of **five national and international varieties**, served with red berries, dried fruit and nuts.



## Cured fish corner

Canned, marinated mussels in escabeche  
Vinegar cured anchovies, fresh and delicate  
Salted anchovies over grated tomato  
Smoked salmon with traditional garnishes

## Iberian charcuterie

Hand cut Iberian ham  
Iberian pork loin  
Iberian cured sausage  
Iberian chorizo

## Toast station

Slow-roasted leg of lamb  
Roast beef, cooked pink  
Beef Wellington in golden puff pastry  
House-style stuffed turkey

# Christmas Menu



## Cooked fish and casseroles

Mussels in marinara sauce  
Garlic shrimp with a hint of chili  
Baked corvina from the Straits of Gibraltar  
Crunchy battered prawns

## Side dishes

Ratte potatoes  
Creamy potato gratin  
House-made French fries  
Grilled green asparagus  
Tender courgettes  
Glazed Vichy carrots  
Steamed tender stem broccoli  
Grilled aubergines.

## Pasta

Ravioli with a creamy seafood stuffing  
Pasta al dente  
Sauces:  
Truffle sauce  
Fresh tomato Napolitana  
Classic meat Bolognese

## Show cooking

Prepared **to order in front of** our guests

## Dessert Buffet and ice-cream cart

Fresh fruit (6 types)  
Red fruits (4 types)  
Tarts (6 types)  
Christmas cookies  
Baked Alaska

Lamb chops  
Beef tenderloin  
Entrecôte steak, cooked to your liking  
Grilled chicken breasts  
Fresh sea bass  
Seasonal turbot  
Norwegian salmon  
Bluefin tuna belly  
Fresh langoustines  
Blue lobster



PRICE: €155

Children under 12 years old 95€

Includes a welcome glass of cava.  
Other drinks not included.

# Pairing of wines



## Sparkling

Ars Collecta Blanc of Blancs,  
DO Cava

## White

Leiras Albariño,  
DO Rias Baixas

## Rosé

Poblet Abbey, DO Conca de  
Barberá

## Red

Legaris Crianza, DO Ribera  
from the Duero

PRICE: €35 per person



## Bodega

Wine list with more than 300  
references available.

## CONTACT:

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## TERMS AND CONDITIONS

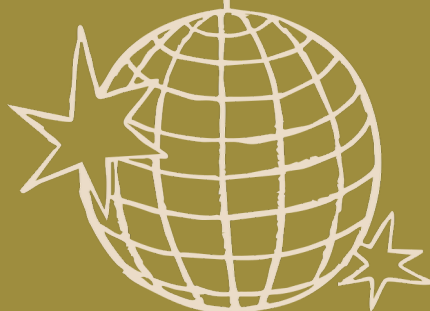
Pre-selection of dishes: at least 7 working days before the event

**Price per person (VAT included)**

**Jara capacity:** maximum 30 people | **Terrace:** from 30 people

**Menu applicable for groups of at least 10 people\***

**JARA**  
RESTAURANTE



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