



VINCCI SELECCIÓN ALEYSA
Hotel Boutique & Spa
★★★★★

CHRISTMAS MENU 2018

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Christmas Eve Special Dinner

In the restaurant Gourmet Alamar.
Hotel Vincci Selección Aleya, Benalmádena.
December 24th, 2018.

Welcoming
7.30 pm

Welcoming drink in the lobby, accompanied by:
Iberian bellota ham, D.O. Guijuelo.
Payoyo goat cheese.
Smoked salmon vol-au-vent with avocado and herring roe.

Dinner
8.00 pm

For starters

Lobster cream with a sea urchin cappuccino.

To continue

Sole with a celery and turnip cream, sautéed asparagus and a pistachio vinaigrette.

In conclusion

Guinea fowl stuffed with liver, chestnuts, mushrooms and an oloroso wine, served with jasmine rice and pine nuts.

A final sweet note

Almond cake with raspberries.

After dinner

A drink along with a Christmas assortment of nougats and mantecados.

The Wine Cellar

Javier Sanz (Verdejo) D.O. Rueda
Botijo Rojo (Garnacha) V.T. Zaragoza
Moscatel Reserva de Familia

110 € (VAT included)

Children's menu

Pasta with tomato sauce.
Grilled chicken breast and fries.
Chocolate mousse.

30 € (VAT included)

CHRISTMAS MENU 2018

Christmas Special Lunch

In the restaurant Gourmet Alamar.
Hotel Vincci Selección Aleya, Benalmádena.
December 25th, 2018.

Welcoming
1.30 pm

Welcoming drink in the terrace or lobby, accompanied by:
Iberian bellota ham, D.O. Guijuelo.
Payoyo goat cheese.
Mini quiche lorraine tartlet.

Lunch
2.00 pm

For starters

Partridge escabeche salad with lamb's lettuce and pomegranate.

To continue

Hake in a mussel and saffron sauce, served with baked potatoes.

In conclusion

Roast lamb with a mint sauce, baked sweet potato purée,
broccoli and snow peas.

A final sweet note

70 % chocolate Yule log with sprinkled nougat.

After lunch

A drink along with a Christmas assortment of nougats
and mantecados.

The Wine Cellar

Lunares (Sauvignon Blanc and Chardonnay) D.O. Málaga and
Sierras de Málaga
Castrillo de Duero (Tempranillo) V.T Castilla y León
Orange Moscatel

110 € (VAT included)

Children's menu

Poultry soup with noodles.
Beef lasagna.
Chocolate soufflé with vanilla ice cream

30 € (VAT included)

CHRISTMAS MENU 2018

New Year's Eve Gala Dinner

In the restaurant Gourmet Alamar.
Hotel Vincci Selección Aleya, Benalmádena.
December 31st, 2018.

Welcoming
7.30 pm

Welcoming drink in the lobby, accompanied by:
Iberian bellota ham, D.O. Guijuelo.
Payoyo goat cheese.
Blue cheese vol-au-vent with dates, raisins and walnuts.

Dinner
8.00 pm

To whet the appetite

Lobster tartare with prawns, mango, avocado and passion fruit.

For starters

Grilled turbot with a sautéed vegetable julienne and a cava sauce.

To continue

Mandarin sorbet with Prima Vides cava.

In conclusion

Beef fillet with a crispy puff pastry, mushroom stew, potato cream and a truffled duck liver sauce.

A final sweet note

Apricot, bitter chocolate and gold powder Sachertorte.

The Wine Cellar

Gran Torelló Brut Nature Gran Reserva (Macabeo, Xarel-lo, Parellada) D.O. Cava.
Finca Caraballas (Verdejo) D.O. Rueda.
Altocielo (Syrah-Cabernet Sauvignon) D.O. Málaga.
Piamater (Moscatel) D.O. Málaga and Sierras de Málaga.
Veuve Clicquot (Chardonnay-Pinot Noir-Pinot Meunier) A.O.C. Champagne.

Grapes and cotillion
Midnight

Good luck grapes, cotillion and open bar enlivened by Red Hat Trio (until 4.00 am).

200 € (VAT included)

CHRISTMAS MENU 2018

New Year's Eve Gala Dinner

In the restaurant Gourmet Alamar.
Hotel Vincci Selección Aleya, Benalmádena.
December 31st, 2018.

Children's menu

Appetizers for kids:
Cheese, Iberian ham, croquettes and fish fingers.
Beef fillet medallion and fries.
Chocolate cake, jelly beans and ice cream.

55 € (VAT included)