



NEW YEAR'S EVE 2024  
*It's time to celebrate*

Time *to* Shine

ELFUERTE  
MARBELLA



# NEW YEAR'S EVE 2024

*It's time to celebrate*

## GALA DINNER

On the most special night of the year, we will celebrate the end of 2024 and eagerly welcome in a new year.

We aspire to be your partners in happiness tonight, and to make that happen, we've crafted a menu full of flavour and elegance, served in a venue with its own radiance.

We'll raise a toast to the moments we've shared at our Levante Bar and enjoy the lucky grapes to the rhythm of live music.

Subject to change without prior notice.

# NEW YEAR'S EVE

## *Gala Dinner*

Tuesday, December 31st, 2024  
Welcome aperitif 8:00 PM | Gala Dinner 8:30 PM

### FERMENTED & WOOD-FIRED

Sourdough bread & rye bread  
Salted butter  
Sun-dried tomato butter  
Kalamata olive butter

### FIRST COURSE

Oyster, codium beurre blanc and halophilic seaweed  
Chilled hibiscus flower & macadamia ajoblanco  
Coín beef tataki with tartare dressing

### SEA & EARTH - FIRST PART

Salt-crusted lobster & cauliflower  
*Wine pairing: Privat Atelier Gran Reserva*  
*Cava aged for more than 30 months. Organic and ecological. Xarel-lo*

### CATCH OF THE MEDITERRANEAN

Snapper on a velvety mint suquet, lime mayo & white prawn confited in chilli oil  
*Wine pairing: Taleia. 93 Parker*  
*D.O. Costers del Segre. Sauvignon blanc/Sémillon. Inspired by Sancerre's white wines*

### PALATE CLEANSER

Lychee, strawberries & rose

### POULTRY & EARTH - SECOND PART

Poularde & foie gras ravioli with winter truffle broth  
*Wine pairing: San Román. 94 Parker*  
*D.O. Toro. Tinta de Toro. From winemaker Mariano García. Elegant, fragrant and sophisticated*



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### FIRE & CHARCOAL

Black angus sirloin, fricandeau & mushrooms

*Wine pairing: San Román. 94 Parker*

*D.O. Toro. Tinta de Toro. From winemaker Mariano García. Elegant, fragrant and sophisticated*

### AXARQUIA 100%

Sweet waldorf – textures of apple, celery sponge cake with mint & sweet dukkah

*Wine pairing: BF Maestro*

*Sweet wine from Ronda. Bodegas Doña Felisa. Moscatel de Alejandría 100%*

### PETIT FOURS

Coffee with sheep milk

Pistachio & white chocolate browkie, peanut, banana & toasted butter

*Wine pairing: Taittinger Brut Réserve*

*AOC Champagne. Pinot Noir/Chardonnay/Pinot Meunier*

€ 340 / Adult

Includes wine pairing and 1 complimentary drink in the party favors.

€ 165 / Child

(under 12)

10% VAT included.

Kindly note that all dinners must be paid in full at the time of booking. Cancellations, with a refund, cannot be entertained within 10 days preceding the event.

# NEW YEAR'S EVE

## *Gala Dinner*

### MENU FOR SPECIAL DIETARY REQUIREMENTS

#### FERMENTED & WOOD-FIRED

Gluten-free bread with extra virgin olive oil  
Gluten-free seeded bread with extra virgin olive oil & roasted garlic  
Gluten-free olive bread with extra virgin olive oil & jalapeño

#### FIRST COURSE

Tricolour asparagus  
Cruciferous tartlet  
Vegetable charcuterie

#### AROMATICS

Hibiscus, flower & grapefruit soup, mini chickpea & tomato meringues

#### FROM MEDITERRANEAN FIELDS

Mushroom mandu, pickled lemon & garlic blossom

#### PALATE CLEANSER

Lychee, strawberries & rose

#### VEGETABLE GRILL

Flame-grilled stir fry corn with lime & chipotle

#### JOURNEYS OVERSEAS

Yuzu pesto artichokes & canarian potatoes with macha sauce

#### AXARQUIA 100%

Textured apple

#### PETIT FOURS

Thai strawberries  
Marrakesh-spiced melon  
Citrus mango



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## CHILDREN'S MENU

### FERMENTED & WOOD-FIRED

Sourdough bread

Salted butter

### CURED MEATS & CHEESES

Ikebana of iberian cured meats & local cheeses

### THE CROQUETTE

Creamy 5J iberian ham croquette

### THE MEAT

Black Angus sirloin with parisian fried potatoes

### DESSERT

Pink panther – tahitian vanilla sponge cake, mascarpone cream & wild strawberries

### PETIT FOURS

Coffee with sheep milk

Pistachio and white chocolate browkie, peanuts, banana and toasted butter

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*Discover more*

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