



CHRISTMAS 2024  
*It's time to celebrate*

Time *to* Shine

ELFUERTE  
MARBELLA



# CHRISTMAS 2024

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## SPECIAL CHRISTMAS EVE BUFFET

Because it's a time for sharing and celebrating, we aim to be the finest hosts, ensuring you have an enjoyable evening at El Fuerte Marbella.

A hotel that seamlessly blends luxury, design, warmth, history, and local spirit. An oasis nestled in the heart of Marbella.

On this truly unforgettable night, we want you to savour the exquisite and authentic flavours of our dishes, prepared with the utmost care. All of this, combined with the best live music, will allow you to immerse yourself in a cosmopolitan and authentic experience with us.

Subject to change without prior notice.

# CHRISTMAS EVE

## *Special Buffet Dinner*

Tuesday, December 24th, 2024

From 7:00 PM to 10:00 PM

### CURED MEATS & CHEESES

Great selection of the best hand-cut Iberian cured meats and national cheeses, accompanied by our selection of picos, regañas, mojos and flavoured oils

5J Iberian ham, Italian mortadella, bresaola, Iberian chorizo, salchichón and lomo, goat's roll with ash, lard-cured payoyo

Assortment of international cheeses:

Brie, Stilton or Tete de Moine, accompanied by our selection of breads, oils, jams and pickles

### COLD WATER SEAFOOD

Selection of the best products from our seas:

Norway lobsters, prawns, Mediterranean white shrimp, octopus, carabinero, shrimps, prawns, clams, scallops, cockles and mussels

### WARM WATER SEAFOOD

Fish and seafood from the fish market. Bluefin tuna, bluefin tuna belly, turbot, snapper, sea bass, sea bream and monkfish

### OYSTER ATELIER

Oyster trolley and different dressings

### MINIATURES AND TERRINES

Octopus salad

Beetroot carpaccio and pumpkin tartare

Macaron of brandade

Nigiri of causa limeña and white prawns

Red snapper and squid tiradito

Pink squid aguachile

Gilda Wagyu... among others

### KITCHEN GARDEN

Selected mini vegetables, organic cereals and pulses and set of Andalusian dressings



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## GOURMET MEATS AND SIDE DISHES

Black Angus sirloin steak  
Magret of duck  
Rack of lamb  
Wagyu high loin  
Wagyu vacuum  
Iberian pork loin  
Iberian pork tenderloin  
Baby potatoes with butter  
Artichokes confit  
Charcoal-grilled piquillo peppers  
Wild asparagus  
Purple cauliflower  
Steamed baby vegetables

## OCEAN OF SWEETNESS

Selection of homemade cakes and desserts prepared by our pastry chef:  
Codium and pistachio mousse, merlot cherry tartlet, orange in textures,  
lime pie tonic or corn tiramisu, among others

## NOUGATS TROLLEY

Nougats, marquesas, polvorones and marzipans

€ 175 / Adult

€ 85 / Child  
(under 12)

10% VAT included.

À la carte drinks not 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.

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*Discover more*

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