

HIGUERÓN  
*Resort*

A woman in a red dress is shown in profile, holding a glass of champagne. The scene is set in a dark, elegant environment. In the foreground, a white plate with a gold rim contains a dish of shrimp in a yellow sauce. The overall mood is sophisticated and celebratory.

CENA DE  
NOCHEBUENA  
*Christmas Eve dinner*

CELEBRATE UNIQUE

CHRISTMAS SEASON 2024



# Menú

## NOCHEBUENA

### Cóctel de bienvenida

Esfera de vermut y aire de naranja  
Mochi de foie con velo de escabeche  
Bolo con espuma de gazpachuelo al Palo cortado

### Entrantes

Quisquillas de motril marinadas en costra de sal,  
con dúo de ajís y vinagreta de sus cabezas

Ostra gillardeau en agua de pepino aderezada  
con verdinas y toques anisados

### Principales

Merluza de anzuelo con puré de guisantes, salsa  
verde al curry y ramallo de mar

Solomillo de ternera con risotto de coliflor  
al queso payoyo, praliné de avellanas y  
demiglaze al vino dulce de Málaga

### Postres

Mousse de chocolate al haba tonka, crumble de  
cacao a la pimienta rosa, bizcocho de especias y  
helado de avellanas

Dulces navideños y turrónes gourmet

# CHRISTMAS EVE

# Menu

## Welcome Cocktail

Vermouth sphere and orange air

Foie mochi with pickled veil

Cake with Gazpachuelo foam and Palo cortado wine

## Starters

Marinated shrimp from Motril in a salt crust  
with a duo of chili peppers and vinaigrette  
made from their heads

Gillardeau oyster in cucumber water seasoned with  
verdinas and aniseed notes

## Main Courses

Hook-caught hake with pea puree,  
green curry sauce and sea broccoli

Beef tenderloin with cauliflower risotto with  
Payoyo cheese, hazelnut praline and demiglace  
with sweet Málaga wine

## Desserts

Chocolate mousse with tonka bean,  
cocoa crumble with pink pepper, spice cake  
and hazelnut ice cream

Christmas sweets and gourmet nougat

**BODEGA**  
drinks and beverages

**VINO BLANCO** *WHITE WINE*  
Louro 2022 – D.O. Valdeorras

**VINO TINTO** *RED WINE*  
Pago de Anguix  
D.O. Robera del Duero

**CAVA**  
Juvé & Camps

Agua, cerveza y refrescos  
*Water, beer and soft drinks*

*Lets toast!*

# Experiencia NOCHEBUENA

## CON ALOJAMIENTO

Habitación doble con desayuno incluido  
Cena de gala de Nochebuena para dos personas  
Late check out hasta las 15:00h.

400€\*  
(IVA incluido)

## SIN ALOJAMIENTO

Cóctel de Bienvenida  
Cena de Nochebuena con bodega

Adultos: 150€\* / persona  
Niños (hasta 12 años): 65€ / persona  
(IVA incluido)

\*10% de descuento con la compra  
anticipada antes del 30 de noviembre.

[WWW.HIGUERONHOTEL.COM](http://WWW.HIGUERONHOTEL.COM)

# CHRISTMAS EVE *Experience*

## WITH ACCOMMODATION

Double room with breakfast included  
Christmas Eve gala dinner for two people  
Late check-out until 3:00 PM

€400\*  
(VAT included)

## WITHOUT ACCOMMODATION

Welcome cocktail  
Christmas Eve dinner with wine

Adults: €150\* / person  
Children (up to 12 years): €65 / person  
(VAT included)

10% discount with advance  
purchase before November 30th.

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HIGUERÓN  
*Resort*

CELEBRATE  
UNIQUE  
*Celebra lo único*



+ INFO

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