

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
NOCHE BUENA
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. Ribera del Duero

CAVA
Juvé & Camps

Agua, cerveza y refrescos
Water, beer and soft drinks

Lets toast!

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CELEBRATE
UNIQUE
Celebra lo único



+ INFO

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