TERRAZA DE LAS FLORES
TAPAS · COMIDA MEDITERRÁNEA

SPECIAL MENU · CHRISTMAS 2026

CHRISTMAS EVE

PRICE
70 €
per person · drinks included

DATE	SITTINGS	DURATION
THURSDAY 24 DECEMBER Christmas Eve dinner 2026	7 PM · 9:15 PM Choose your sitting	2 HOURS Per sitting

WELCOME APPETISER

TOASTED BRIOCHE WITH PEDRO XIMÉNEZ POULTRY PÂTÉ
Smoked butter.

CREAMY IBERIAN HAM CROQUETTE

STARTERS to share

IBERIAN HAM AND CURED CHEESE
Regañás crackers, dressed tomato and extra virgin olive oil.

SMOKED SARDINE
Confit tomato, citrus emulsion and green oil.

SAUTÉED BABY SQUID
Potato parmentier, garlic, parsley and lemon.

DESSERT choice of

CARAMELISED BRIOCHE TORRIJA
Spanish-style French toast, vanilla custard and ice cream.

CHOCOLATE, VANILLA AND RED BERRIES
Warm brownie, chocolate ganache and vanilla ice cream.

MAIN COURSE choice of

RED WINE BRAISED BEEF CHEEK
Potato parmentier, confit leek and reduced jus.

SLOW-COOKED BEEF PICANHA
Potato gratin, roasted onion and rosemary meat jus.

CONFIT COD
Citrus beurre blanc and sautéed vegetables.

CATCH OF THE DAY
Seasonal garnish and chef's sauce.

WILD MUSHROOM RISOTTO
Parmesan and a touch of truffle.

DRINKS INCLUDED

2 DRINKS PER PERSON
Glass of house wine, glass of beer, soft drinks, still or sparkling water.

GLASS OF CAVA FOR THE TOAST

LIMITED AVAILABILITY

REQUEST YOUR BOOKING

EMAIL
info@terrazadelasflores.com

WHATSAPP
+34 951 543 939

Choice of main course and dessert to be confirmed when booking. Please ask our team about allergens.

Plaza de las Flores · 29005 Málaga, Spain
terrazadelasflores.com

TERRAZA DE LAS FLORES
TAPAS · COMIDA MEDITERRÁNEA

SPECIAL MENU · NEW YEAR'S EVE 2026

NEW YEAR'S EVE

PRICE
110 €
per person

Full menu with drinks
Lucky grapes
Party favours

DATE	SITTINGS	DURATION
THURSDAY 31 DECEMBER	7 PM · 9:15 PM	2 HOURS
New Year's Eve dinner 2026	Choose your sitting	Per sitting

WELCOME APPETISER

BUTTER BRIOCHE WITH PEDRO XIMÉNEZ POULTRY PÂTÉ
Pickled onion.

CRISPY SALMON TARTARE TARTLET
Avocado and citrus.

STARTERS to share

IBERIAN HAM AND CURED CHEESE
Regañás crackers, dressed tomato and extra virgin olive oil.

SMOKED SARDINE
Confit tomato, citrus emulsion and green oil.

GRILLED BABY SQUID
Potato parmentier, toasted garlic, parsley and lemon.

CREAMY IBERIAN HAM CROQUETTE

DRINKS INCLUDED

2 DRINKS PER PERSON
Glass of house wine, glass of beer, soft drinks, still or sparkling water.

GLASS OF CAVA FOR THE TOAST

MAIN COURSE choice of

RED WINE BRAISED BEEF CHEEK
Potato parmentier, confit leek and reduced jus.

SLOW-COOKED BEEF PICANHA
Potato gratin, roasted onion and meat jus.

CONFIT COD
Citrus beurre blanc and seasonal vegetables.

CATCH OF THE DAY
Seasonal garnish and chef's sauce.

WILD MUSHROOM RISOTTO
Parmesan and truffle.

DESSERT choice of

CHOCOLATE TEXTURES
Warm brownie, chocolate ganache, red berries and vanilla ice cream.

CARAMELISED BRIOCHE TORRIJA
Spanish-style French toast, vanilla custard and ice cream.

LIMITED AVAILABILITY

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