



HARDROCKHOLIDAYS

CELEBRATE

TOGETHER

Turn Hard Rock Hotel Marbella
into the perfect place for
your Christmas celebrations

A festive Christmas party scene with people dancing and confetti falling. In the foreground, a woman with curly hair and a black top is laughing. Behind her, a man in a suit is smiling. To the right, a woman in a white top and a man in a red shirt are also smiling. The background features a Christmas tree, balloons, and a man in a red shirt. The text "CHRISTMAS GASTRONOMIC SELECTION FOR GROUPS" is overlaid in the center.

CHRISTMAS
GASTRONOMIC SELECTION
FOR GROUPS

CHRISTMAS AT HARD ROCK

OUR CHRISTMAS LUNCH & DINNER MENUS FOR GROUPS!

JINGEL BELL

50,00 €

STARTER

Mediterranean baby mozzarella served with a selection of fresh tomatoes, basil pesto, Parmesan and salmon flakes.

MAIN COURSE

Iberian pork tenderloin served on truffled creamy potato purée with Pedro Ximénez sauce.

DESSERT

Dark chocolate and hazelnut bar, vanilla ice cream and caramel toffee.

Assortment of Christmas sweets.

BEVERAGE PACKAGE

Arnegui white wine (D.O. Rioja)

Abadía San Quirce Crianza red wine (D.O. Ribera del Duero)

Arnegui Rosé wine (D.O. La Rioja)

Beer, soft drinks and water

Spirits

MAGIC MOMENTS

58,00 €

STARTER

Seafood cream soup, curry-sautéed mushrooms with Iberian ham flakes and dill extra virgin olive oil.

MAIN COURSE

Slow-cooked beef cheek served with glazed vegetables, potato parmentier, cooking jus and Málaga wine.

or

Sea bream served with wok-fried vegetables in teriyaki and wakame sauce.

DESSERT

Creamy lemon and crunchy biscuit with meringue, pistachio and vanilla ice cream. Assortment of Christmas sweets.

BEVERAGE PACKAGE

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Arnegui Rosé wine (D.O. La Rioja)

Beer, soft drinks and water

Spirits

CHRISTMAS LEGENDS

65,00 €

STARTERS TO SHARE

1 per 4 people

Malaga-style tuna, prawn and regañás salad

Selection of local cheeses, Iberian cured meats, breadsticks and marinated olives

Creamy Iberian ham croquettes

Vuelve a la vida: octopus, prawn, scallop, charred avocado and cherry tomato.

MAIN COURSE (choice of)

Roasted sea bass, vegetable ratatouille, cava beurre blanc, tobiko roe and chives.

or

250 g national ribeye steak, truffled mushroom sauce, rustic mashed potatoes and asparagus.

DESSERT

Coconut and red berry panna cotta with pistachio ice cream

Assortment of Christmas sweets.

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Arnegui Rosé wine (D.O. La Rioja)

Beer, soft drinks and water

Cava

Spirits

MENUS AVAILABLE FOR GROUPS OF 20 PEOPLE OR MORE. DURATION: 90 MINUTES.

CAN BE ADAPTED FOR GUESTS WITH FOOD INTOLERANCES. PRICES PER PERSON, VAT INCLUDED.

CHRISTMAS MARKET

75,00 €

NIKKEI CEVICHE & HAWAIIAN POKE

Prawn ceviche
Mushroom ceviche (vegan)
Tuna and spicy mayonnaise
Salmon and kimchi sauce
Tofu and ponzu sauce (vegan)

LITTLE ITALY CORNER

Homemade trifuldina focaccia filled with fresh mozzarella
Antipasti: olives, artichokes, sun-dried tomatoes and roasted peppers
Spaghetti pomodoro, pesto and Bolognese

ASIAN DUMPLINGS

Vegetable gyoza with basil, coconut and pine nut sauce
Seafood gyoza with vegetables and teriyaki sauce

MEXICAN STATION

Beef rib taco with ranchera sauce
California taco
Huitlacoche taco (vegetarian)
Mushroom quesadilla
Guacamole and topos

ARABIC STATION

Lebanese tabbouleh (vegan)
Beef kafta
Falafel served with yoghurt and cucumber sauce (vegetarian)

CREAMY RICE DISHES

Country-style chicken rice with seasonal vegetables
Seafood rice with prawns, cuttlefish and shellfish
Vegetable and seasonal mushroom risotto

AMERICAN

Mini beef burger with cheddar
Mini vegetarian burger with cheddar (vegetarian)
Mini chicken skewer with barbecue sauce
Roasted potatoes

CROQUETTE STATION

Iberian ham
Sweet potato (vegetarian)
Mushroom (vegetarian)
Baby squid

IBERIAN HAM

LIVE HAM CARVING

1 PIECE PER 100 PEOPLE

MINIMUM 100 PEOPLE REQUIRED FOR THE HAM CARVER

If the minimum of 100 people is not reached, an additional €8.00 supplement will be charged.

CHEESE & PRESERVE STATION

Manchego
Goat cheese
Sheep cheese
Homemade preserves and breads

DESSERTS

Glass of fresh-cut fruit (vegan)
Petit fours
Macarons and chocolates
Assortment of Christmas sweets

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Spirits

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MARBELLA

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