



@PremiumHostels



batikmalaga



alcazabapremium

# Gibralfaro

## To share

Vanilla pumpkin hummus with Feta and  
candied pine nuts

(1x4 people)

“VietnAndalusian” Rolls with Korean garlic kingprawns

(1X2 people)

Cous Cous Salad with Feta, Nuts, Kalamata  
and Tomato with Harissa and Basil

(1X4 people)

Alcazaba Mint-seasoned Lamb Pastries

(1X2 people)

Vintage-style papas BRAVAS

(1X4 people)

## Main Course

Ox Burger with Truffles, Edulis mushrooms and “red” Cheese

## Dessert

 (Individual)

Cream tiramisú cup with coffee and almond

## Drinks

(to choose between)

Carramimbre  
VERDEJO  
D.O. Rueda

Gavanza  
GRACIANO / TEMPRANILLO /  
GARNACHA  
D.O.C. Rioja

Carramimbre Roble  
TINTA DEL PAÍS /  
CABERNET SAUVIGNON  
D.O. Ribera del Duero

1 bottle every 4 people  
Draft beer, soft drinks and water (3/person)  
Coffee and tea are not included in the menu

**Price per person: 36€ (VAT incl.)**





# Pompidou

## To share

"Batik style" russian salad with prawns  
(1x4 people)

"Vietnandalusian" rolls with Ras el hanout chicken and moorish mayo  
(1x2 people)

Alcazaba mint-seasoned lamb pastries  
(1x2 people)

Duck risotto with mushrooms and smoked Scarmoza  
(1x4 people)

Pompano ceviche with green curry and locally grown avocado  
(1x4 people)

## Main Course

Pork tacos with ranchera sauce, pico de gallo and coriander

## Dessert (Individual)

Cream tiramisú cup with coffee and almond

## Drinks

(to choose between)

Gavanza  
GRACIANO / TEMPRANILLO  
/ GARNACHA  
D.O.C. Rioja

Carramimbre  
VERDEJO  
D.O. Rueda

Carramimbre Roble  
TINTA DEL PAÍS  
/ CABERNET SAUVIGNON  
D.O. Ribera del Duero

1 bottle every 4 people  
Draft beer, soft drinks and water (3/person)  
Coffee and tea are not included in the menu

**Price per person: 38€ (VAT incl.)**

# Biznaga

## To share

Cream Cheese with Sweet & Sour Pineapple

(1x4 people)

"Vietnandalusian" rolls with Korean Garlic King Prawns

(1X2 people)

Baby leaf salad with miso chicken,  
sugared almonds and citrus dressing

(1X4 people)

Aburi salmon, wakame salad and candied edamame with wasabi

(1X4 people)

## Main Course (To choose between...)

Grilled hake with coconut-curry-citronella and two textures quinoa

*or*

Grilled pork shoulder with boletus sauce and garlic potatoes  
with wild asparagus

## Dessert (Individual)

White chocolate brownie with pistachio cream and candied Corn Flakes

## Drinks

To choose between

**Libalis**  
**MOSCATEL DE**  
**GRANO MENUDO**  
V.T. Valles de Sacia

**Vivir sin dormir**  
**MONASTRELL**  
**ECOLÓGICO**  
D.O. Jumilla

**Gavanza**  
**GRACIANO /**  
**TEMPRANILLO /**  
**GARNACHA**  
D.O.C. Rioja

1 bottle every 4 people

Draft beer, soft drinks and water (unlimited)

Coffee and tea are not included in the menu

**Price per person: 42€ (VAT incl.)**



# Picasso

## To share

Foie Micuit with Disaronno, Pear and Cheese  
(1x4 people)

Crunchy goat cheese salad with nuts, grilled corn  
and dry tomato dressing  
(1x4 people)

63° Egg with smashed potatoes and desalted  
codfish with garlics  
(1x4 people)

Red tuna tartare with teriyaki, sriracha, citrus fruits  
and crunchy seaweed  
(1x4 people)

## Main Course (To choose between...)

Grilled tuna, Piquillo peppers and garlic sauce with gochujang  
*or*

Segovia suckling pig lacquered with banana and papaya textures

## Dessert (Individual)

Hazelnut and almond coulant with raspberry sorbet

## Drinks

(to choose between)

Azpilicueta  
VIURA  
D.O.C. Rioja

Romántica  
TINTA DEL PAÍS  
D.O. Ribera del Duero

1 bottle every 4 people  
Draft beer, soft drinks and water (unlimited)  
Coffee and tea are not included in the menu

**Price per person: 48€ (VAT incl.)**



## Additional information

You must choose the same menu for all diners. The number minimum of people to enjoy the group menus is **8 people**. The price does not include other services such as audiovisual equipment, decoration or rent of spaces. The drinks included in the price of the menu are the enjoyed from the beginning of the meal to the service of the last dish. Allergies and intolerances should be communicated at the moment of the confirmation. **In case of requesting cake**, it should be ordered at least 5 days in advance. Customers who eat lunch in the restaurant may use of the space until 19:00 top.

**Confirmation and payment method:** To guarantee the reservation, the group menus must be closed at least **5 days in advance** and reconfirm the final number of guests 48 hours before the event, being this the minimum number to be considered for billing purposes. An advance of 30% of the total price of the menu will be necessary by bank transfer, paid at least 5 days before the event, in case of cancellation or modification this payment will not be refund. The 70% remaining will be paid on the day of the event, by cash or credit card (Visa, American Express, Maestro and Mastercard). Payment can also be made by bank transfer before the event.

For further information you can contact our events department.

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