

BATIK

Welcome drink: Juvé y Camps

STARTERS

Salt-cured scarlet shrimp with aguachile and pico de gallo

Santoña anchovies with beetroot, old style mustard and pear slush

Scallop and red prawn ceviche with juice and salt from its head

Prawn tartar with tomato, dates and ajoblanco cream with pine nuts and Málaga Virgen jelly

MAIN DISHES

Roasted sea bass with marinaded potato cream and black garlic alioli with citrus dressing

Iberian mogote with roasted pineapple, grilled razor shell and prawn with Pedro Ximenez reduction and sweet potato and goat cheese cream

DESSERT

Ferrero Rocher with Oreo crumble, English cream and hazelnut ice cream

Lucky grapes

Cava Juvé y Camps

DRINKS

Rosé wine - Sarria Viñedo nº5
D.O. Navarra

White wine - Barbuntin
D.O. Rías Baixas

Red wine - AN2
D.O. Mallorca

€ 130

(per person, VAT Included)

Dinner + Cotillion + DJ + 4 Drinks + Late night snack

Prebooking and prepay

+34 952 229 878

Alcazabilla street 12, 29015 Málaga

info@alcazabapremiumhostel.com