



# CHRISTMAS PROGRAM

## ELBA ESTEPONA GRAN HOTEL & THALASSO SPA \*\*\*\*\*

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On behalf of myself and the entire team, I would like to wish you Happy Holidays. Even though you may be far from home, we will make sure you experience these special dates in a magical environment and, above all, that you feel like family. Below you will find the entertainment and gala dinner program.

To make your evenings unforgettable, we offer live music every night. We hope you have an unforgettable holiday with us!

**Juan Manuel Galán**  
General Manager





## DECEMBER 24<sup>th</sup> · 2025 CHRISTMAS PROGRAM

On such a special evening, we wish to give the opportunity to our colleagues to spend the Christmas Eve with their families. This is the reason our time tables for tonight will suffer small changes:

### **ARENA BEACH RESTAURANT**

07.00 - 10.30h. Breakfast Buffet  
13.30 - 15.30h. Lunch Buffet  
18.30 - 21.00h. Christmas Eve Buffet

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### **LOBBY BAR**

10.30 - 01.00h.  
Live Music from 21.00h.

Room Service until 21:30h.

## DECEMBER 25<sup>th</sup> · 2025 CHRISTMAS PROGRAM

### **ARENA BEACH RESTAURANT**

07.00 - 10.30h. Breakfast Buffet  
13.30 - 15.30h. Lunch Buffet

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### **LOBBY BAR**

10.30 - 01.00h.  
Live Music from 21.30h.

**For our clients with reservation of our Christmas Gala Dinner:**  
(Included in Half Board, Full Board and All Inclusive)

### **LOBBY BAR**

19.00h. Welcome Cocktail. The Hotel Management invites you to start the evening with a glass of Freixenet Prosecco

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### **GRAN SALÓN EDÉN**

19.30h. Spectacular Christmas Gala Dinner with Live Music

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### **RESTARURANTE AL-ANDALUS**

19.30 - 22.30h. For our clients with Bed and Breakfast, a la Carte Dinner at Al-Andalus Restaurant  
Previous Reservation is required



## CHRISTMAS GALA DINNER GRAN SALÓN EDÉN



Bric Pastry Pouch Filled with Spider Crab and Vegetables  
served with a Christmas Salad and Pine Nut Vinaigrette.

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Guinea Fowl and Tuber Melanosporum Truffle Consommé  
with Profiteroles Filled with Foie Gras.

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Oven-Roasted Turbot Fillet on a Celeriac Purée with Razor Clam Sauce.

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Guava and Cava Sorbet.

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Traditional Roast Turkey Stuffed with Wild Mushrooms and Nuts  
with Creamy Vegetable Timbale and Sweet Málaga Wine Sauce.

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"Elba Christmas Special Dessert"  
Chocolate and Red Fruit Christmas Tree with Vanilla Cream.

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### WINE SELECTION

Mara Martin (Godello).  
Óbalo Reserva D.O. Rioja.  
Freixenet Brut Barroco (Macabeo, Xarello, Parellada) D.O. Cava.

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### CHILDREN'S MENU

Chef's Salad with Prawns and Cocktail Sauce.  
Pasta with Tomato or Bolognese Sauce.  
Battered Hake Fillet with Rice and Tomato Sauce.  
Beef Tenderloin Medallions with French Fries and Carrot Sticks.  
Assorted Ice Cream and New Year's Eve Dessert.



## CHRISTMAS GALA DINNER GRAN SALÓN EDÉN



### SPECIAL DIET OPTIONS

Our proposal for vegan or vegetarian diets and for those with lactose, nut or seafood intolerances/allergies.  
Please inform us of your selection before December 23, 2025..

Vegetable Terrine with Royal Quinoa, Edamame and Dried Fruit Salad dressed with Mango Vinaigrette.

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Leek and Potato Cream Soup with a Hint of Black Truffle.

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Five-Grain Toast with Beetroot Hummus, Tofu Cubes and Vegetable Chips.

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Guava Sorbet.

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Seitan Meatballs with Almond Sauce served with Sautéed Potato and Pineapple Cubes.

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Vegan Chocolate Brownie with Toasted Hazelnuts.

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Óbalo Reserva D.O. Rioja.  
Freixenet Brut Barroco (Macabeo, Xarello, Parellada) D.O. Cava.



**Elba Estepona**

Gran Hotel & Thalasso Spa



MÁLAGA

*Elba*  
HOTELS  RESORTS

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