



## PROGRAM with BUFFET NEW YEAR'S EVE

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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





31<sup>st</sup> DECEMBER · 2025



**ARENA BEACH RESTAURANT**

07.00 - 10.30h. Breakfast Buffet (included).

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**ARENA BEACH RESTAURANT**

13.30 - 16.00h. Lunch Buffet (38,00€ p/p).

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**ARENA BEACH RESTAURANT**

19.00 - 23.00h. Special New Year's Eve BUFFET (170,00€ p/p Adults / 85,00 p/p Children).  
Live music.

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**Special New Years Eve BUFFET**

Please reserve at Reception in advance (latest 31/12/2025 till 11.00h.).

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**LOBBY BAR**

00.00h. New Year's Eve Celebration & the 12 Lucky Grapes.



## NEW YEAR'S EVE BUFFET 2025



### SPECIAL SEAFOOD CORNER

Boiled Lobster, Langoustine, Tiger Prawns, Crab, Velvet Crabs, Galician-Style Octopus, Gratinated Scallops, Manila Clams in Green Sauce, Razor Clams with Lemon, Mussels in Cilantro, Coconut & Lime Sauce.

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### IBERIAN CURED MEATS & CHEESES

Iberian Ham, Iberian Salchichón, Iberian Chorizo, and Cured Loin served with Picos and Regañás.

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Selection of National and International Cheeses with Jams and Dried Fruits.

Duck Foie Micuit Toasts with Tomato Marmalade.

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### SMOKED FISH SELECTION

Smoked Salmon with Capers, Gherkins, and Vinaigrette.

Smoked Cod with Pickled Green Chilies.

Smoked Tuna with Fried Almonds and Extra Virgin Olive Oil.

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### COLD SOUP

Beetroot Gazpacho Shots with Mozzarella and Basil.

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### FRESH SEASONAL SALADS

Assorted Lettuces, Sliced Tomato, Cherry Tomatoes, Sweetcorn, Onion Rings, Grated Carrot, Cooked Beetroot, Tuna in Oil, Pickled Mackerel, Sardines, Tricolor Peppers, Cucumber, Soy Sprouts, White Asparagus, and Hearts of Palm.

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### COMPOSED SALADS

Duck Salad with Mango Vinaigrette.

Russian Salad with Melva (Frigate Tuna).

Seafood Salad.

Estepona-Style Octopus Salad.

Tricolor Vegetable Terrine with Citrus Mayonnaise.

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### PICKLE CORNER

Olives, Pickled Onions, Gherkins, Skewers, Berenjenas de Almagro (Pickled Eggplants)...

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### SAUCES & DRESSINGS CORNER

Mayonnaise, Cocktail Sauce, Tartar Sauce, French Vinaigrette...

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### RICES

Mushroom & Pumpkin Risotto.

Mixed Paella (Meat & Seafood).



HOT SOUP  
Cream of Leek and Porcini Mushroom.

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MEATS

Grilled Beef Tenderloin.  
Iberian Pork Shoulder with Garlic and Parsley.  
Grilled Milk-Fed Lamb Chops.  
Oven-Roasted Suckling Pig.  
Turkey Supreme with Green Pepper Sauce.

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FISH

Hake in Green Sauce.  
Grilled Wild Corvina Fillet.  
Grilled King Prawns.  
Salmon Supreme with Fine Herb Sauce.  
Lobster Cannelloni with Marinera Sauce.

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APPETIZERS & TAPAS

Panko-Breaded "Torpedo" Prawns with Kimuchi Sauce.  
Porcini and Truffle Croquettes.

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SIDE DISHES

Sautéed "Panadera" Potatoes.  
Fresh Vegetable Medley.  
Zucchini and Cauliflower Gratin.  
Roasted Sweet Potato Cylinders.  
Couscous with Cilantro Carrots.  
Stir-Fried Basmati Rice with Sesame.

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DESSERTS

Chocolate & Orange Cake.  
Rocher Mousse Cups.  
Cheesecake Cream with Pistachios & Lemon.  
Crêpes Filled with Nougat Cream.  
Chef's Selection of Mini Pastries.  
Traditional Christmas Sweets & Nougats.  
Seasonal Fresh Fruits.

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DRINKS

Water, Soft Drinks, Juices, and Beer.  
White Wine: Monólogo DO Rueda – Verdejo.  
Rosé Wine: Monólogo DO Rioja.  
Red Wine: Monólogo Crianza DO Rioja.  
Coffee or Herbal Teas.



**Elba Estepona**

Gran Hotel & Thalasso Spa



MÁLAGA

*Elba*  
HOTELS  RESORTS

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