

Navidad a toda *costa*



LoBITO de MAR
MARBELLA

Navidad a toda *costa*

MENU 1

Starters to share

Guacamole prepared at the table with fried baby shrimps
Russian salad with tuna and prawns
Bluefin tuna ribeye carpaccio
Marinated Lobito de Mar
Chirlas sauted with manzanilla wine

Main

Grilled bluefin tuna mormo with roteña-style potatoes and
fresh baby lettuce salad

Dessert

Fresh cheesecake

Wine Cellar

Berry & Tonic cocktail

Menade Ardilla 2024

Viña Sastre Roble 2023

Water, beer, soft drinks, coffee or tea

70€ PER PERSON

10 % VAT included

**Includes bread and butter service*

**Menu subject to change*

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MENU 2

Starters to share

Bluefin tuna ribeye carpaccio
Russian-style salad with smoked eel
Smoked Marbella sardines with ajoblanco juice
and grapes
Octopus galician style
Clams in marinera sauce
Marinated Lobito de Mar

Main

Grilled tuna loin with roteña-style potatoes and
fresh baby lettuce salad

Dessert

Fresh cheesecake with black truffle

Wine Cellar

Welcome glass- Juve & Camps Essential Xarel-lo

Berry & Tonic cocktail

Menade Ardilla 2024

Viña Sastre Roble 2023

Water, beer, soft drinks, coffee or tea

75€ PER PERSON

10 % VAT included
**Includes bread and butter service*
**Menu subject to change*
**+10 € Ruinart R instead of Cava*

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MENU 3

Starters to share

Guacamole prepared at the table with fried
baby shrimps
Bluefin tuna ribeye carpaccio
Fresh Marbella quisquillas seasoned with lemon,
pepper and EVOO mayonnaise
Fried marinated fish (Lobito)
Clams in marinera sauce
Grilled white shrimp from Málaga

Main

Grilled sea bass loin with roteña-style potatoes
and fresh baby lettuce salad

Dessert

Fresh cheesecake with black truffle

Wine Cellar

Welcome glass- Juve & Camps Essential Xarel-lo

Berry & Tonic cocktail

Menade Ardilla 2024

Viña Sastre Roble 2023

Menade Sauvignon Blanc Dulce 2023

Water, beer, soft drinks, coffee or tea

80€ PER PERSON

10% VAT included

**Includes bread and butter service*

**Menu subject to change*

**+10 € Ruinart R instead of Cava*

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SCHEDULE

From Monday to Sunday, evening events will have access to the space from 7:30 p.m. If your reservation is between 8:00 p.m. and 9:00 p.m., the maximum duration will be 2.5 hours. These conditions are valid from November 15th, 2025 to January 5th, 2026 and may be subject to changes, particularly regarding venue exclusivity and operating hours.

RESERVATION POLICY

Set menu for the entire table: All guests must choose the same menu; individual menu selection is not allowed. Menus are available for groups of 8 or more people. To confirm your booking, a valid credit or debit card is required. All dishes, except for the main course, are served to share. Menus can only be adjusted in the case of allergies or food intolerances, provided they are communicated in advance.

PAYMENT METHODS

For events of 20 guests or more, full payment must be made via bank transfer. For events with fewer than 20 guests, a credit card is required and payment may be settled at the restaurant.

*Cash and card payments are accepted.

CANCELLATION POLICY

Cancellations made up to 72 hours before the event will not incur any additional charges. For cancellations made after this period, a fee of €25 per person will be charged to the card on file. If the number of guests changes within the last 24 hours before the event, the full menu price will be charged for the original number of guests.

MORE INFORMATION

For further details, please contact:

reservas@grupodanigarcia.com

Phone: 951 55 45 54

Hours: Monday to Sunday, 11:00 a.m. to 10:00 p.m.

Learn more about Lobito de Mar at: www.grupodanigarcia.com



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BOOKINGS

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