



Menú de REYES



6 de Enero 2026

Óbal Hotel ****

TRUE MARBELLA



Entrantes a elegir

Consomé de ave con virutas de foie y crujiente de pan
Ensalada templada de langostinos y rape con vinagreta de chalota y Jerez
Huevo trufado sobre parmentier de patata y torrezno crujiente
Vitello tonnato con ensalada de rúcula y pera y alcaparras fritas

Plato principal a elegir

Medallones de solomillo ibérico al oporto
Pavo relleno de manzana y frutos secos, con salsa gravy
Papillote de merluza, langostinos y verduritas
Bacalao á brás

Postre a elegir

Mousse de polvorón
Algo de chocolate
Tartaleta de limón & merengue

Degustación de postres Navideños

(Detalle de la casa)

Bebidas

Selección de vinos de nuestra bodega
Cervezas , aguas minerales
Refrescos,café

Menú: 42,00€

Bebidas incluidas

IVA Incluido

Almuerzo con música en directo





Appetizers of your choice

Chicken consommé garnished with foie gras shavings and accompanied by crispy bread;
Warm salad featuring prawns and monkfish, enhanced with shallot and sherry vinaigrette;
Truffled egg served on potato parmentier alongside crispy pork belly;
Vitello tonnato paired with arugula and pear salad, complemented by fried capers

Main course of your choice

Medallions of Iberian pork tenderloin accompanied by port wine
Turkey filled with apple and dried fruit, served with gravy
Hake en papillote with prawns and vegetables
Cod à Brás

Dessert of your preference

Shortbread mousse,
Hint of chocolate,
Lemon and meringue tart

Christmas Dessert Tasting

Drinks

Selection of wines from our cellar,
beers, mineral waters, soft drinks, and coffee

Menu: 42,00€

Drinks included

VAT included



Lunch with live music



RESERVAS
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