



## CREATE YOUR OWN MENU

### Starters

*Foie gras cylinder coated with pistachio,  
strawberry coulis and fresh salad with brioche croutons*

*Seasonal mushroom risotto,  
black truffle with parmesan crisps perfumed with white truffle*

*Red beef carpaccio with sauté of cooled seasonal mushrooms and rocket pesto*

*Grilled scallops with green apples,  
mesclum of lettuces and pata negra vinaigrette*

*Málaga salad from a new perspective*

*Seasonal vegetables al dente with lemon coriander vinaigrette and nuts*

### Soups

*Traditional Andalusian Gazpacho or its modern version  
(with cured tuna and caramelized onions)*

*Red vegetable soup with courgette spaghetti*

*Pumpkin and curry cream  
with a roasted vegetable brochette*

*Spicy rocket fish broth  
with vegetables and seaweed tempura*

*Lobster reduction  
with rock fish in a crispy sack*

*Mint broth with hummus and braised meat ravioli (beef, pork and chicken)*



### *Fish Main Courses*

*Roasted sea bass fillet  
with seafood risotto, king prawns tempura and ox essence*

*Roasted monkfish medallions  
with fine herbs on Andalusian ratatouille  
and potatoes with rosemary and onion*

*Gratinated fried hake  
with alioli on tomato confit, grilled asparagus and red cabbage sprouts*

*Grilled salmon with cava  
accompanied by a potato and cabbage helmets and glazed onions*

### *Meat Main Courses*

*Fillet steak of beef  
accompanied by mixed vegetables al dente, potato mash  
with truffles in its jus and asparagus sprouts*

*Veal wrapped in parmesan cheese crust,  
sliced courgettes and pesto eggplant with tomato caramel*

*Gratinated duck supreme  
gratiné with balsamic honey on a bed of iceberg lettuce  
with anchovy and olive tapenade*

*Crispy caramel roasted lamb,  
with mushrooms with diced pumpkin and sweet potato*

*Poularde fillet  
with sweet corn risotto in blueberry sauce and crispy Serrano ham*



### *Sorbetes*

*Cava & lemon, champagne, mint,  
blood orange, alg gusto, variety of lollipops*

### *Desserts*

#### *Chocopearapy*

*21st Century Tiramisu*

*Jijona nougat ice-cream  
with burnt Catalan custard and red berries*

*Creamy chocolate mousse  
with raspberry heart*

*False Andalusian "torrija" dessert  
with olive oil ice-cream and crispy lemon*



## OUR SELECTION OF BUFFETS

### *Hispalis*

#### Create your own salad

*With six different types of lettuce, tuna, boiled eggs, tomatoes, boiled ham, fresh goat's cheese, onions... with a variety of dressings*

#### Salad selection

*Tomato salad with anchovies from the Cantabrian Sea*

*Salpicón (Spanish seafood salad)*

*Escalibada (red and green peppers, onions and grilled eggplant)*

*Ensaladilla rusa (Spanish version of potato salad)*

*Málaga style salad (cod, sliced oranges, spring onions and potatoes)*

#### Cold starters

*Different types of Spanish tortilla*

*Selection of Iberian cold cuts and bread with tomato and olive oil*

*Cured tuna with sweet apples*

*Pickled Andalusian vegetables*

*Serrano ham with green melon*

*Marinated anchovies*

#### Soups

*Andalusian Gazpacho (in summer)*

*Monkfish and clam soup (in winter)*

#### Show cooking

*Mixed Paella*

#### Prime Cut

*Roasted Galician entrecôte with spicy potatoes*



### Meat dishes

*Fried pork chunks (masitas de cerdo)*  
*Fried chicken chunks (masitas de pollo)*  
*Iberian pork skewer with paprika*

### Fish dishes

*Rock fish skewer*  
*Grilled sea bass with santurce sauce*

### Casseroles

*Prawns pil – pil*  
*Chicken with garlic*  
*Catalan veal and mushroom stew*  
*Homemade meat balls in almond sauce*

### Show cooking Málaga style

*Typical selection of fresh fried fish*  
*(baby squid, marinated rock salmon or squid)*

### Vegetables side dishes

*Calsots (roasted leeks in romesco sauce)*  
*Tomatoes filled with pata negra ham and garlic bread*  
*Golden potato rounds*  
*Andalusian ratatouille*

### Desserts

*Rice pudding*  
*Catalan custard*  
*Seasonal fresh fruit salad*  
*Nut musician with muscatel shots*  
*Tocinillo de cielo (Spanish egg yolk delicacy)*  
*Olive oil cake with almonds*  
*Fried milk*  
*Poached pears in Rioja wine*  
*Selection of Spanish cheeses with grapes*

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## *Mediterráneo*

### *Create your own salad*

*With six different types of lettuce, tuna, boiled eggs, tomatoes, boiled ham, fresh goat's cheese, onions... with a variety of dressings*

### *Salad selection*

*Tabbouleh (Moroccan salad with cous cous)*

*Greek (cheese with cucumber)*

*Caprese (tomato with buffalo mozzarella)*

*Niçoise (potatoes, tuna and beetroot)*

*Gamberi (pasta with prawns and pesto)*

*Moultabal (aubergine caviar)*

### *Starters*

*Mini quiche lorraine*

*Vitello tonnato*

*Parma ham with grilled vegetables, pesto and rocket salad*

*Majorcan cocas with smoked herring*

### *Soups*

*Cold tomato and orange soup*

*Minestrone*

### *Show cooking fish dishes*

*Fresh tuna fillets from the Straits of Gibraltar*

*Grilled seabream fillet with gremolada sauce*

### *Show cooking meat dishes*

*Chicken and vegetable skewer with Moorish spices*

*Tunisian beef kefta*

*Lamb chops with pizzaiola sauce*



*Special show cooking risotto*  
*Seasonal mushroom risotto*

*Hot dishes*

*Mediterranean fish and seafood suquet*  
*Saltimbocca with roasted artichokes and Marsala sauce*  
*Beef and vegetable moussaka*  
*Roasted vegetables in basil oil*  
*New potatoes and creamed apples*

*Desserts*

*Fruit salad*  
*Tiramisu*  
*Chocolate mousse*  
*Strawberry tart*  
*Caramel custard with peach compote*  
*Classical mille feuille*  
*Vanilla custard*  
*Tarte tatin*  
*Selection of cheese with grapes*



## *From the Sea with an Asian Touch*

### *Create your own salad*

*With six different types of lettuce, tuna, boiled eggs, tomatoes, boiled ham, fresh goat's cheese, onions... with a variety of dressings*

### *Salad selection*

*Singapore (rice, prawns and curry)*

*Soy (duck with soy sprouts and peanut vinaigrette)*

*Siciliana (tagliatelle with salmon, lettuce and lemon)*

*Escaixada (smoked cod, red and green peppers and tomato)*

*Healthy (al dente vegetables with tofu)*

### *Starters*

*Cold monkfish with grilled pepper salad*

*Selection of salmon with blinis*

*(smoked, with paprika, with seaweed and with sesame seeds)*

*Selection of tuna and salmon sushi*

*Fresh oysters with shallot vinaigrette, lemon and tabasco*

### *Soups*

*Tom yang-gung*

### *Paella show cooking*

*Mussels Marinière or seafood paella*



### Grill show cooking

*Sundried tomatoes skewer*

*Fresh salmon fillet*

*Tuna steak*

*King prawns*

*Squid*

*Sea bass fillet*

*Scampi*

*Charcoal-roasted lobster*

### Hot dishes

*Sweet & sour pork loin*

*Deep-fried hake on tomato marmalade*

*Sautéed vegetables with sesame seeds*

*Sautéed potatoes and peppers*

*Basmati rice with Asian vegetables*

### Desserts

*Fruit salad*

*Caramel crêpes*

*Sponge cake rolls with vanilla cream*

*Banana cake*

*Raspberry mousse*

*Spring rolls of exotic fruit*

*Pears with chocolate*

*Burnt egg yolk delicacy*

*Pineapple with mint*



## BARBAQUE

### Create your own salad

*With six different types of lettuce, tuna, boiled eggs, tomatoes, boiled ham, fresh goat's cheese, onions... with a variety of dressings*

### Salad selection

*German (potatoes, bacon and mustard)*

*Spanish (lentils and crab)*

*Peking (duck and rice noodles)*

*Tropical (pineapple, prawns and mango)*

*Hungarian (Italian mortadella and roast peppers)*

### Cold starters

*Selection of smoked fish (cod, tuna, swordfish and salmon)*

*Traditional meat-loaf with garlic and thyme*

*Spicy Chilean ceviche*

*Selection of international cold cuts*

### Soups

*Vichyssoise (cold)*

*Goulash soup*

### Charcoal show cooking

*Cajún chicken wings*

*Assorted Spanish sausages (butifarra, Spanish sausage, chorizo)*

*Texan pork ribs*

*Argentinian beef loin*

*Lamb chops*

*Variety of grilled fish*

*Monkfish vegetable skewer*

*King prawns in citrus marinade*



**Hot side dishes**

*Roast potatoes with butter Café Paris*  
*Charcoal roasted vegetables with garlic oil*  
*Creamed spinach*  
*Corn on the cob*

**Desserts**

*Coconut yoghurt shots with strawberries*  
*Crème brûlée*  
*Lemon and mango mousse*  
*Fruit salad*  
*Cheese and chocolate cake*  
*Chocolate-coated profiteroles filled with cream*  
*Andalusian torrijas bread dessert*



## *Ruta Panamericana*

### *Create your own salad*

*With six different types of lettuce, tuna, boiled eggs, tomatoes, boiled ham, fresh goat's cheese, onions... with a variety of dressings*

### *Salad selection*

*Hawaiian (palm hearts, sweet corn and kiwi)*

*Maya (green kidney beans with papaya)*

*Tropical (fruit, dark rum and crab)*

*Río (wild rice, pineapple, cane sugar and cashew nuts)*

*Bahamas (potato salad)*

### *Starters*

*Guacamole with nachos*

*Quesadillas with tomato, cheese and jalapeños*

*Monkfish ceviche with chili and coriander*

*Large clams in spicy parsley sauce*

### *Soups*

*Yucca cream with roasted mango*

### *Main courses*

*Vegetables from Rivera Maya*

*Sweet potato delights*

*Black kidney beans and rice*

*Aztec chicken in mole sauce*

*Meat papaya Brazilian style*

*Pork loin with chile*



**Show cooking on swords**

*Virgin Island lamb chops*

*Churrasco of Argentinian beef*

*Skewered pork from Río Bravo*

*Texas hamburgers*

*Mojito marinated prawns*

*Fresh spiny or clawed lobster on the grill (depending on market)*

*Monkfish and avocado skewer*

*Sauces (barbecue, chimichurri or green mojo)*

**Freshly cut**

*Roasted piglet with ajili mojili*

**Show cooking fried dishes**

*Jalapeños with cheese*

*Jamaican patties*

**Desserts**

*Coconut and strawberry yoghurt*

*Tropical skewers*

*Passion fruit mousse*

*Spring rolls of exotic fruit*

*Mango cheese cake*

*Fried banana with curd (hot)*

*Sweet potato pudding*

*Crêpes with dulce de leche*

*Cheese trolley*