



*Far away from the snow, facing the sea and bidding farewell to all the seasons of the year, Finca Cortesin celebrates another Christmas. The tradition is to celebrate without being constrained by any tradition, with the sole premise of knowing how to enjoy a unique moment hard to experience elsewhere.*

# FESTIVE SEASON 2024

## HOTEL FINCA CORTESIN

### 24

December

Christmas Eve Dinner

El Jardín de Lutz restaurant

*Four – course Christmas menu specially prepared  
by our Executive Chef Lutz Bösing*

165€

82€ Children 4-10 years

Christmas Eve Dinner

REI restaurant

*Four – act tasting menu specially crafted  
by our Chef Luis Olarra for this Christmas Eve*

198€

### 25

December

Christmas Lunch & Dinner

El Jardín de Lutz restaurant

*Enjoy our four courses Christmas menu  
either for lunch or dinner*

178€

89€ Children 4-10 years

Christmas Dinner

REI restaurant

*Enjoy our Christmas menu of four – acts of the most  
traditional Japanese cuisine*

185€

### 28

December

Golf Winter Tournament

Finca Cortesin Golf Club

*Get the most out of a leading golf destination, Finca Cortesin.*

*The Solheim Cup 2023 venue, boasts an exquisite 18 – hole golf course,  
designed by the renowned Cabell Robinson.*

*Enjoy a cocktail reception at the Club House after the play*

240€

# 29

December

## Christmas Aperitif

### Private Home at Finca Cortesin

*A gathering place for Andalusian gastronomy lovers. Experience the authentic products of the region secluded in nature, surrounded by the expansive views of the Mediterranean on one side and the tranquil hills of Casares on the other side.*

95€ with a cocktail reception, wine tasting and cocktail sampling.

# 31

December

## New Year's Eve Celebration "BELLA...CIAO 2025"

Get ready to experience the heist of the century during the last night of the year at Finca Cortesin  
A magical night offering a cocktail reception at our Atrium with a live show

### New Year Eve Dinner

#### El Jardín & REI restaurants

*Gala dinner at El Jardín & REI  
with an exclusive wine selection*

1.100€

275€ Children 4-10 years

550€ Children 11-17 years

### "Capodanno"

#### Don Giovanni restaurant

*Five course gala dinner serving traditional  
Italian cuisine with an exclusive wine selection*

760€

190€ Children 4-10 years

380€ Children 11-17 years

# 01

January

## New Year's Grand Brunch

### El Jardín & Loggia

*12.30h – 16.00h Start the year enjoying our  
delicious traditional Brunch at El Jardin de Lutz  
restaurant or Indian Lounge*

420€

210€ Children 4-17 years

# 24

December

24  
December

## Christmas Eve Dinner

El Jardín de Lutz

### Foie Mincuit

Spiced jelly, apple toffee in calvados

### Scabass

Saffron short broth, Rio Frio sturgeon caviar and vegetables pearls

### Les Landes Guinea Fowl

In bollotine, boletus mousseline and its Perigord sauce

### Plums Trifle

In Port wine, amaretti cream, Chantilly and toasted hazelnuts merengue

### Coffee & Christmas delights

165€  
82€ Children 4-10 years

24  
December

## Christmas Eve Dinner

REI

Gillardeau oyster with osetra caviar and ponzu sauce

Sanlucar tiger prawn in tempura with tentsuyu

Toro wild red tuna belly sashimi with ravigote sauce

Salmon sashimi with shiro miso, ginger, dill and dashi

Sugata zukuri sashimi of dorada with white truffle pate

Red king prawn tempered with its own smoked sauce and minori rice

Miyazaki tataki with lemon thyme and ponzu sauce

Tuna wild red tuna tartare with wasabi, spring onion, ginger and egg yolk

Sushi chef's nigiri selection

Gindara alaskan black cod marinated in saikyo miso

Iberian grilled pork marinated in soya and served with a red fruit teriyaki

Jasmine and mandarin sorbet

Hazelnut cremeux, caramelized banana and passion fruit sorbet

198€

25  
December

## Christmas Lunch & Dinner

El Jardín de Lutz

### Salmon

Sliced with its caviar, cucumber gelée and horseradish root

### Sole Paupiette

Champagne sauce, truffle and pumpkin mousseline

### Duck

In three textures, red cabbage, chestnuts and baked apple sauce

### Our traditional Christmas pudding

English pudding, Pedro Ximenez, Brandy butter and gingerbread

### Coffe & Christmas delights

178€  
89€ Children 4-10 years

25  
December

## Christmas Dinner

REI

Red prawn tempura

Tuna tudela lettuce hearts with tuna and katsobushi

Oyster with cucumber, star aniseed and soya

Gindara spring rolls with black cod, roasted peppers and a miso marinade

Foie bombon

Squid with an emulsion of dashi and caviar

Scallop thinly sliced scallop with nama shichimi, chives and soya

Sea bass sea bass tataki with smoked spring onions, seaweed and trout roe

Toro thinly sliced wild red tuna belly with pickled onions

Tiger prawn in tempura with ecological vegetables

Sushi chef's nigiri selection

Gilt head bream slow cooked with a green edamame sauce

Angus slow cooked angus cheek with teriyaki sauce and truffled potato puree

Coconut and lime sorbet

Pistachio iced pistachio and vanilla parfait

185€

31

Cocktail start from 8pm

## New Year's Eve Dinner

El Jardín de Lutz & REI

### Scarlet Prawn

Quail egg, potatoes foam and white truffle

### Red Tuna

“Roast beef style”, dashi and spiced apple

### Turbot Beluga

Poached loin, beurre blanc sauce and its Beluga caviar

### Wagyu beef

Roasted and teriyaki lacquered strips with sweet potato mousseline

### Golden Ingot

White chocolate creamy, raspberries and liquorice

### Coffee & Sweets

1.100€

275€ Children 4-10 years

550€ Children 11-17 years

31

Cocktail start from 8pm

## “Capodanno”

Don Giovanni

### Crunchy Millefeuille

Of marinated salmon, sour cream and Beluga caviar

### Bresaola ravioli

Stuffed with Porcini mushrooms, slices of Tuber Melanosporum rocket leaves and toasted pistachio

### Aquerello risotto

With Parmigiano Reggiano cheese, toasted hazelnuts and sliced Tuber Magnatum Pico

### Turbot loin

Seafood sauce with its scarlet prawn, potatoes tortino with garlic and olive oil and baby roasted fennel

### Ossobuco and foie gras cannelloni

pecorino cheese crisp and vermouth sauce

### Creamy chocolate cream

Over panettone with triple sec and limoncello

760€

190€ Children 4-10 years

380€ Children 11-17 years

# New Year's Brunch

## COLD CORNER

Iberian acorn-fed ham D.O  
Smoked salmon board in Monolith  
Homemade salmon gravlax board  
Yellow tail gravlax board with fine herbs  
Dried salted Tuna "Mojama" with almonds

## SEAFOOD CORNER

Marennes-Oléron Oysters bar  
Lobster pyramid  
Sanlucar King prawns cocktail  
Russian salad with white shrimps  
Our marinated white anchovies with  
"Malagueño" mango

## DON GIOVANNI

Selection of Italian cold cuts  
Selection of pickled and bread sticks  
Assorted artisan cheeses

## À LA CARTE

Rigatoni with mushrooms and sliced Parmesan  
Battered sole fish with tartar sauce  
Scarlet prawns and chickpeas stew  
Breaded veal scaloppini "Vienna" style  
"Stroganoff" beef sirloin skewer  
White cabbage and vegetable cannelloni with truffle sauce  
"Jardin de Lutz" Wagyu burger, chipotle, shoots  
and brioche bread  
"New Year" Wagyu burger, truffle emulsion, Raclette  
cheese, rocket leaves and brioche bread

## COLD STARTERS

Variety of lettuces and vegetable crudites  
Bulghur Andalusian style  
Garden salad Niçoise style  
Parfait of foie gras in Tawny Port wine  
Crunchy red tuna Taco with Valentina sauce  
Crunchy "Diablo" Taco, roasted vegetables  
and chilli peppers

## BBQ

Iberian Taco "Al pastor"  
Grain chicken stripes Taco with chipotle and pineapple  
Grilled "Zamburiñas" scallops with "Pico de Gallo"  
Chicken and spring onion paella

## REI

Sushi and Sashimi assortment

## DESSERTS

White chocolate and raspberry mousse spheres  
Chocolate and hazelnut mousse ingot  
Coconut Savarin with yuzu cream  
Vanilla Chantilly mille-feuille  
Pistachio and raspberry Bavarois  
Mini pineapple tatin with Chantilly  
Vanilla and red berries pannacotta

420€

210€ Children 4-17 years



## RESERVATIONS

+34 952 937 800  
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fincacortésin.com

### Christmas cancellation policy for the restaurants

#### 24.12 & 25.12

Cancellation 72 hours prior to the event	100% refund
Cancellation from 8 to 22 December	50% refund
Cancellation after 22 December	No refund

#### 31.12 & 01.01

Cancellation before 15 December	100% refund
Cancellation from 15 to 23 December	50% refund
Cancellation after 23 December	No refund

