★★★★★GL
1926 - 2026

CHRISTMAS PROGRAM

Gran Hotel Miramar

GRAN HOTEL MIRAMAR***** GL - HOTELES SANTOS
Paseo de Reding, 22-24, 29016 Málaga
(+34) 952 603 000 | hotel.miramar@hsantos.es

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1926 - 2026

24th December
Christmas Eve

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24th December

CHRISTMAS EVE CONCERT

As we do every year, we invite you to enjoy a magical afternoon in our ***Patio Real.***

This time, we'll enjoy a performance that's typical of our region:

Christmas carols with a flamenco twist, accompanied by traditional Christmas instruments.

Date and time:

December 24th, 6:00 p.m.

Location:

Patio Real, Lobby Bar

24th December

CHRISTMAS EVE

PROGRAM

Welcome cocktail served in the Victoria Room,

accompanied by live music.

Welcome cocktail starts at 8:00 p.m.

Dinner with live musical accompaniment,

served in the Royal Room starting at 9:00 p.m.

Dress code: cocktail attire

Prices:

Adults: 240 €

Teens (ages 13–17): 199 €

Children (under 12): 99 €

10% VAT included

24th December

CHRISTMAS EVE

A night to celebrate, share, and reminisce

WELCOME APPETIZERS

A selection of artisanal cheeses from Andalusia

100% Iberian ham from *D.O. Valle de Los Pedroches*

Crispy prawn Boa

Vegetables in light tempura batter

Our take on the Spanish potato

GALA MENU

FROM THE SEA:

Scallop and caviar

Golden gnocchi, fresh dill, and lime. Champagne beurre blanc

LAND AND FOREST:

Silky Jerusalem artichoke soup

Sautéed baby squid, apple, and black Melanosporum truffle

MAIN COURSE:

Retinta beef cannelloni

Chanterelles, milk cap mushrooms, and cep demi-glace

CHRISTMAS DESSERT:

Creamy nougat

Crunchy tuile and almond ice cream

24th December

CHRISTMAS EVE

VEGETARIAN MENU

APPETIZERS

Assortment of Andalusian cheese, breadsticks, and puffed bread

Steamed bread with crispy sprouting broccoli marinated in soy sauce and sriracha mayonnaise

Tempura vegetables with mushroom ali oli

Our take on Spanish potatoes with truffle

GALA MENU

Asparagus tips, seaweed caviar, roasted dill and lime gnocchi with champagne *Beurre Blanc* sauce

Silky Jerusalem artichoke soup, *Ganxet* beans sautéed with balsamic vinegar, apple, and a hint of Melanosporum truffle

Syrup-glazed eggplant cannelloni with chanterelles, milk cap mushrooms, and puttanesca sauce with burrata

CHRISTMAS DESSERT:

Creamy nougat with teja and almond ice cream

24th December

CHRISTMAS EVE

TO KEEP THE CELEBRATION GOING

Traditional Christmas Sweets

A Selection of Artisanal Breads

WINERY

Moët & Chandon Brut Imperial (AOC Champagne)

Pinot Noir, Pinot Meunier, and Chardonnay

Breñal (D.O. Sierras de Málaga)

White Garnacha, Viognier, and Vigiriega

Pinsapo Concreto (D.O. Sierras de Málaga)

Garnacha

MERRY CHRISTMAS EVE

May the cuisine, tradition, and joy of sharing make this evening an unforgettable memory

24th December

CHRISTMAS EVE

A magical night for our young guests

CHILDREN´S MENU

A SELECTION OF FAVORITE APPETIZERS:

Ham, cecina croquettes, *Manchego* cheese, and shrimp

Crispy, golden-brown line-caught hake fingers,

served with *Puente Nuevo* potatoes

Free-range chicken breast and spaghetti *Bolognese*,

a classic that never disappoints

A SWEET FINALE:

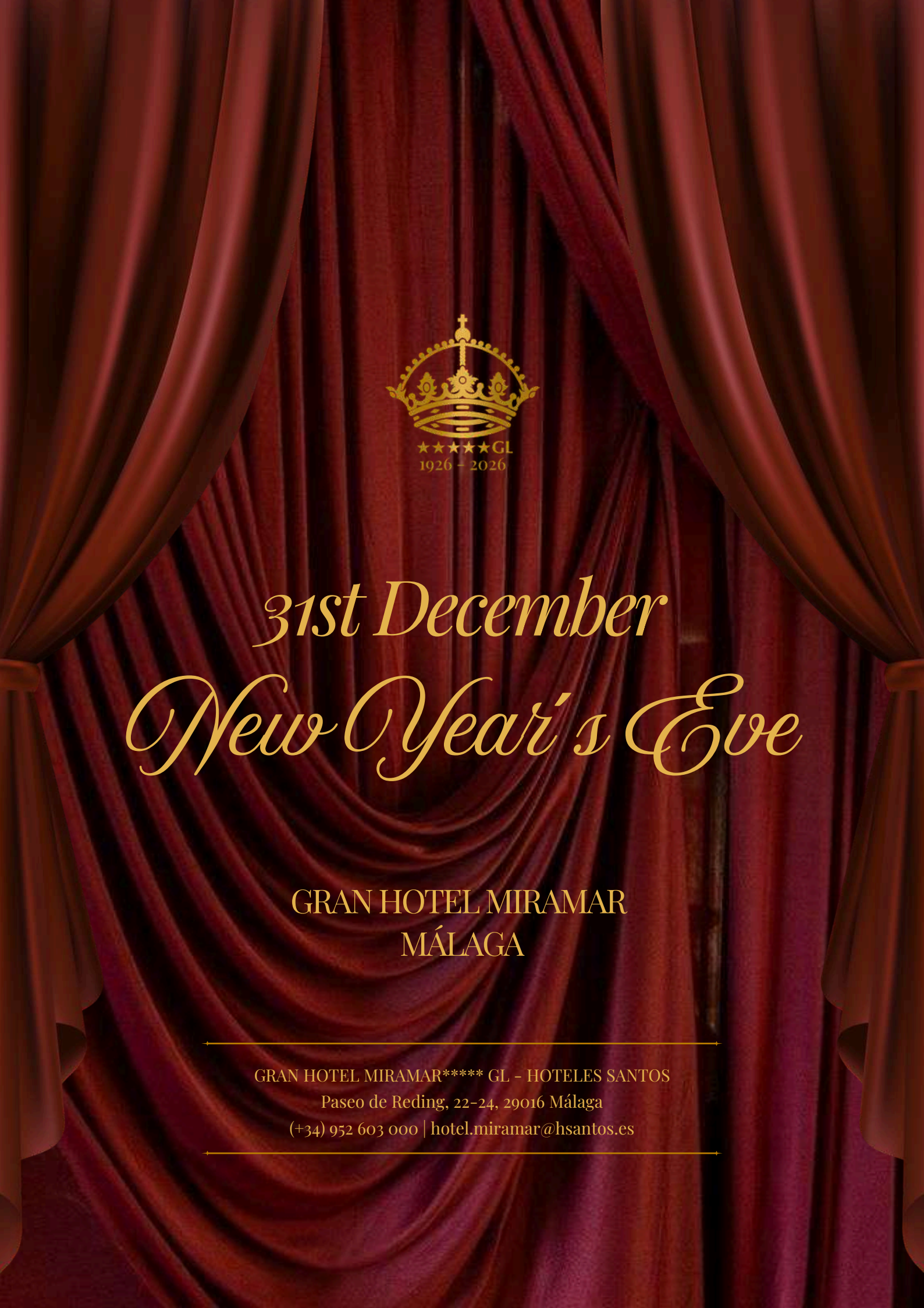
Creamy nougat, crunchy teja and almond ice cream

Traditional Christmas sweets

DRINKS:

Mineral water, soft drinks, and juices

A night full of excitement, flavors, and little moments to remember



31st December
New Year's Eve

GRAN HOTEL MIRAMAR
MÁLAGA

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31st December

NEW YEAR'S EVE

PROGRAM

Cocktail reception and gala dinner with live music,

served in our royal ballrooms.

Decor inspired by the centennial of the Gran Hotel Miramar in 1926

Dancing, open bar, and a DJ starting at midnight.

Event start time: 8:00 p.m.

Dinner accompanied by live music,

served in the Real Room starting at 9:00 p.m.

Dress code: formal

Prices:

Adults: 540 €

Teens (ages 13–17): 295 €

Children (under 12): 110 €

10% VAT included

31st December

NEW YEAR'S EVE

An experience designed to be savored at a leisurely pace, where quality ingredients, tradition, and elegance come together in a series of small moments.

THE BEGINNING · OUR MASTER CRAFTSMEN

100% Iberian Chestnut-Fed Ham Station

***Dehesa de los Monteros* D.O.**

Sliced to order, respecting the time, temperature, and ritual that one of the great treasures of our gastronomy deserves.

World Cheese Station

A careful selection by our master cheesemaker: regions, aging profiles, and textures that invite us to travel with every bite.

31st December

NEW YEAR'S EVE

THE EVENT · APPETIZERS

The World of *La Gilda*

Four interpretations of a classic: Malaga-style *boquerones*, Cantabrian anchovies, royal salmon, and our vegetarian version.

***Gillardeau* Oyster Cocktail**

Served au naturel, because when the product speaks for itself, it needs little else.

Faux nigiri with almadraba tuna

Almadraba tuna, togarashi, soy sauce, and sesame.

A small encounter between the Mediterranean and Japan.

***Payoyo* Cheese Fritter**

Crispy and creamy, served with a reduction of red wine and quince.

Foie Gras Mi-cuit

Granny Smith apple and *Pedro Ximénez* pearls.

A balance of richness, freshness, and sweetness.

31st December

NEW YEAR'S EVE

THE MENU · A JOURNEY INTO THE PAST

FROM THE SEA

Our traditional seafood cocktail

Spider crab, lobster, and shrimp, served with avocado, mango, and strawberries.

A festive classic reimagined with freshness and elegance.

FROM THE GARDEN

Burrata *stracciatella* with *Riofrío* caviar

Organic tomato soup and the delicate creaminess of burrata, topped with one of the great treasures of our waters.

FROM THE DEPTHS OF THE SEA

Butter-glazed carabinero with *Café de Paris.*

The intensity of the sea, juiciness, and the aroma of one of the great sauces of classical cuisine.

FROM OUR LAND

Beef fillet with *foie gras* 1926

Foie gras demi-glace, winter truffle, and *brioche*.

Flavor, depth, and elegance in our first course.

THE SWEETEST ENDING

Queen Victoria's whim

31st December

NEW YEAR'S EVE

VEGETARIAN MENU

APPETIZERS

Vegan tasting stations.

Seaweed salad with sesame and yuzu.

Faux nigiri made with pickled vegetables, *togarashi*, soy sauce, and sesame.

Payoyo cheese fritter with red wine reduction and quince.

Vegetable *foie mi-cuit* with *Granny Smith* apple

and *Pedro Ximénez* pearls.

GALA MENU

Classic fruit cocktail

Lollo rosso lettuce, endives, freeze-dried olives, avocado, mango, and strawberries.

Burrata *stracciatella*

Seaweed caviar with tomato cream.

Ravioli with seasonal mushrooms

Glazed with *Café de Paris* butter and sage.

Champagne and saffron *risotto*

A cloud of *Parmigiano Reggiano*, and winter truffle

Queen Victoria's Whim

31st December

NEW YEAR'S EVE

TO MAKE THE NIGHT LAST LONGER

Christmas Sweets:

A selection of small bites that bring back

the flavors and memories of this time of year.

WINERY

Veuve Clicquot Yellow Label Brut (AOC Champagne)

Pinot Noir, Chardonnay, and Pinot Meunier

Chablis Premier Cru Joseph Drouhin Vaillons (AOC Chablis Premier Cru)

Chardonnay

PSI (*Ribera del Duero* D.O.)

Tinto Fino and *Garnacha Tinta*

31st December

NEW YEAR'S EVE

CHILDREN'S MENU

Seafood Cocktail "Little gourmets"

Prawns served with creamy avocado, mango, and strawberries.

Organic Tomato Soup

A velvety organic tomato soup with small mozzarella pearls, crispy sweet *croutons*, and toasted pine nuts.

Beef Tenderloin with Matchstick Potatoes

Tender beef tenderloin medallions, cooked with care and served with thin, crispy matchstick potatoes.

Chocolate and Vanilla Dessert

An irresistible celebration of chocolate paired with creamy vanilla ice cream, a few flakes of salt, delicious drops of extra virgin olive oil, and a magical touch of gold.

A selection of our Christmas sweets to ring out the year in the sweetest way possible.

Mineral water, soft drinks, and juices.

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1st January
New Year's Brunch

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1st January

NEW YEAR'S BRUNCH

Once again, we're offering a brunch accompanied by **live music** a unique way to enjoy the first day of the year.

Our brunch will feature a selection of *sushi*, rice dishes, Iberian cured meats, and international cheeses served with artisanal breads and organic jams, seasonal fruits, traditional roast beef, grilled meats, seafood, pasta and a selection of artisanal desserts.

A glass of Moët & Chandon Brut Impérial Champagne

In addition, we'll include cocktails and specialty drinks such as Bloody Mary, Aperol Spritz, Moët & Chandon Garden Spritz, and our classic vermouth from the Málaga-based winery *Quitapenas.*

1st January

NEW YEAR'S BRUNCH

Brunch will be served at our **Botánico Restaurant.**

Served from 1:00 p.m. to 3:00 p.m.

Prices:

Adults: 105 €

Teens and children: 80 €

(Non-alcoholic beverages included)

Prices include VAT

1926 - 2026

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MIRAMAR

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For reservations, please contact our Public Relation department at
rrpp.miramar@hsantos.es