



FINCA LA BOBADILLA



CHRISTMAS MENUS
GROUP CELEBRATIONS
2026/2027





OPTION 1

Starter (to choose)

Chickpea and eggplant hummus with pickled mussels (ML | SF)

Cod salad with black olives and orange (P)

Grilled escalivada (roasted vegetables) with egg yolk and Payoyo (H | L)

Main Course (to choose)

Linguine with tomato, white prawn, and basil (G | M)

Mushroom-stuffed flamenquines with tomato sofrito (G | L | C)

Dessert

Glass of Cava Juvé & Camps Essential Púrpura (SF)

Coffee, tonka bean, and caramel flan (H | L)

Traditional Christmas sweets

WINE CELLAR

White Wine

Fenomenal | Verdejo | D.O. Rueda

Red Wine

Venta Las Vacas | Tinto Fino | D.O. Ribera Del Duero

Bread, still & sparkling water, and coffee included.

70€

VAT included.

(G) Gluten (L) Milk/Dairy (H) Egg (P) Fish (FS) Tree Nuts (AJ) Garlic (M) Crustaceans (ML) Molluscs
(C) Pork (SJ) Soy (A) Celery (MZ) Mustard (CH) Peanuts (AL) Lupins (S) Sesame (SF) Sulfites



OPTION 2

Starter (to choose)

Cod salad with black olives and orange (P)

Little gem lettuce hearts with roasted beef

Seasonal mushrooms with poached egg and mashed potato (H)

Main Course (to choose)

Octopus skewer, mashed potato purée, and Vera paprika (SF)

Grilled chicken with corn and roasted carrots

Dessert

Glass of Cava Juvé & Camps Essential Púrpura

Pineapple with coconut sorbet, brandy jelly, and honey

Traditional Christmas sweets

WINE CELLAR

White Wine

Fenomenal | Verdejo | D.O. Rueda

Red Wine

Venta Las Vacas | Tinto Fino | D.O. Ribera Del Duero

Bread, still & sparkling water, and coffee included.

77€

VAT included.

(G) Gluten (L) Milk/Dairy (H) Egg (P) Fish (FS) Tree Nuts (AJ) Garlic (M) Crustaceans (ML) Molluscs
(C) Pork (SJ) Soy (A) Celery (MZ) Mustard (CH) Peanuts (AL) Lupins (S) Sesame (SF) Sulfites



OPTION 3

Starter (to choose)

Lentil and fresh cheese salad with cucumber and apple (L)

Green pepper stuffed with 'pringá' (slow-cooked seasoned meat stew) (C)

Vegetable stew à la Carbonara (H | L | C)

Main Course (to choose)

Red porgy (Pargo) with roasted peppers and olive gazpachuelo emulsion (P | H)

Shoulder of Malagueño suckling kid goat, glazed with hazelnut and black garlic (FS)

Dessert

Glass of Cava Juvé & Camps Essential Púrpura (SF)

Antequera 'Bienmesabe' cake, La Finca style (H | L)

Traditional Christmas sweets

WINE CELLAR

White Wine

Fenomenal | Verdejo | D.O. Rueda

Red Wine

Venta Las Vacas | Tinto Fino | D.O. Ribera Del Duero

Bread, still & sparkling water, and coffee included.

90€

VAT included.

(G) Gluten (L) Milk/Dairy (H) Egg (P) Fish (FS) Tree Nuts (AJ) Garlic (M) Crustaceans (ML) Molluscs
(C) Pork (SJ) Soy (A) Celery (MZ) Mustard (CH) Peanuts (AL) Lupins (S) Sesame (SF) Sulfites



OUR POLICIES

- Menus available from 1 December 2026 to 5 January 2027
- Our prices are valid for groups of up to 50 guests. For larger groups, an additional charge for furniture and tableware may apply.
- A 50% deposit of the contracted services is required to confirm the reservation.
- The menu selection and final number of guests must be confirmed 7 days prior to the event, at which time the remaining 50% balance is also due.
- Free cancellation is available up to 15 days prior to the event.



FINCA LA BOBADILLA



CONTACT & RESERVATIONS

Carretera Salinas-Villanueva de Tapia, A-333, Km. 65, 5, 29315, Málaga

info@fincalabobadilla.com

+34 95 832 18 61

