

SPARKLE AT SALA THIS CHRISTMAS

Believe in the magic this Christmas at La Sala in the heart of Puerto Banus.

Whether you are looking to enjoy an unforgettable Christmas dinner together with your loved ones, celebrate the New Year in style or organise a fabulous Christmas party with friends or colleagues, we have it all covered at La Sala Banus.

This December, join the festive spirit and be swept up in a whirlwind of serious socialising, fantastic food, outstanding live entertainment, plenty of dancing and Christmas merriment totally unique to any other Marbella venue.

We are looking forward to welcoming you and sharing this festive season together.













Now That's What I Call A Christmas Party!

In our Live Lounge every Thursday, Friday & Saturday in December*

2 Course Christmas Party Set Menu

19.95€ PER PERSON**

Upgrade to include a welcome glass of Cava and ½ a bottle of House Wine

29.95€ PER PERSON

Live Entertainment Exclusive Ski Lodge Access Starting at 8pm

*excluding the 22nd December

**Also available in our Main Restaurant during lunchtime
Excluding IVA and 10% service charge for groups of 10 and over







CHRISTMAS DAY MENU

La Sala Canapés and Champagne Cocktail on arrival

STARTERS

A winter warming Bacon, Thyme & Parsnip Soup

Fresh Lobster, Prawn and Mango Cocktail served with a zesty Lime Dressing Game Terrine served with homemade Plum Chutney

Smoked Salmon served on a Pomegranate Salad drizzled with a light Honey & Orange Dressing

Fresh Scallops presented in the shell, topped with a Gratinated Thermidor Sauce

MAIN COURSES

Traditional Roast Turkey served with Chestnut & Pork Stuffing, Chipolatas, Duck Fat Roast Potatoes, Honey Glazed Red Cabbage & Seasonal Vegetables accompanied by a classic Turkey Gravy

Robespierre Entrecote topped with sliced Truffle Parmesan Shavings drizzled with Rosemary Infused Oil, served with Seasonal Vegetables & Dauphinoise Potatoes

Slow Roasted Shoulder of Lamb, Fondant Potatoes, Cauliflower Gratin & Green Beans served with a Rosemary Port Jus

Fresh Cod presented on a bed of Pureed Potatoes & Asparagus, topped with a Roasted Pepper & Prawn Pil Pil Sauce

Slow Roasted Mediterranean Vegetables & Goats Cheese Mille Feuille drizzled with a homemade Sundried Tomato Red Pesto (v)

DESSERTS

Traditional Christmas Pudding served with Brandy Cream & a warm Brandy Shot
Poached Pears served with a rich Chocolate Terrine & Chantilly Cream
Homemade baked White Cheesecake served with Balsamic Berries
Baked Apple Crumble served with Crème Anglaise & Redcurrant Berries
Continental Cheese Plate with homemade Port & Fig Chutney

85€ PER PERSON · EXCLUDING IVA

NEW YEARS EVE MENU

La Sala Canapés and Champagne Cocktail on arrival

STARTERS

Fresh Lobster Salad with Mixed Green Leaves, Spring Onions, Avocado, Melon, Cashew Nuts, Coriander & Chilli served with Mango Mayonnaise

Pistachio encrusted Foie Gras Terrine served with Rocket, Papaya & Red Berries

Red Tuna Tartare marinated with Wasabi, Tobico, Shichimi Togarashi, Chives and Coriander

Oysters served with a Prosecco Mignonette

Spiced Butternut Squash & Sweet Potato Soup infused with Coconut Cream (v)

MAIN COURSES

Herb Roasted Leg of Lamb served with Rosemary Dauphinoise Potatoes & Sautéed Seasonal Vegetables

Monarch Fillet Steak topped with Foie Gras, served with Rosemary infused Seasonal Vegetables and a Truffle & Port Sauce

Pan Fried Turbot served on a bed of Boletus & Spinach Risotto, drizzled in a Shellfish & White Wine Sauce

Spheres of Free Range Chicken filled with Armagnac Marinated Plums & Foie, drizzled with a Teriyaki Glaze & Seasonal Vegetables in a Miso Sauce

Steamed Japanese Bao Buns filled with Green Pea Falafel, Creamy Mint Yoghurt & Quinoa Salad (v)

DESSERTS

Assiette of Chocolate Coffee & Petit Fours

EARLY HOURS

Early Morning Bacon Baguettes

175€ PER PERSON · EXCLUDING IVA



View our Christmas Live Music Calendar

w w w . L a S a l a B a n u s . c o m 952 81 41 45 · reservations@LaSalaBanus.com

