

An outdoor dining area at sunset. The scene is filled with long tables covered in white cloths, set with white plates, silverware, and glasses. The tables are surrounded by white chairs. In the background, there are palm trees, a building, and a sunset over a landscape. The lighting is warm and golden.

Gastronomic Offer

MEETINGS & EVENTS

✂ LA ZAMBRA

MOMENTS TO CELEBRATE AND COUNT

An extraordinary natural setting and impeccable service for memorable events and celebrations. Away from the daily hustle and bustle of everyday life, La Zambra offers captivating settings and unique experiences that inspire moments of reconnection with friends, colleagues or professionals. Discover through our extensive gastronomic offerings the authentic Andalusian spirit of La Zambra, combined with avant-garde culinary techniques. Our personalized services are tailored to your requirements in order to create the perfect experience for your guests.



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Gala Dinner

Premium gala dinner

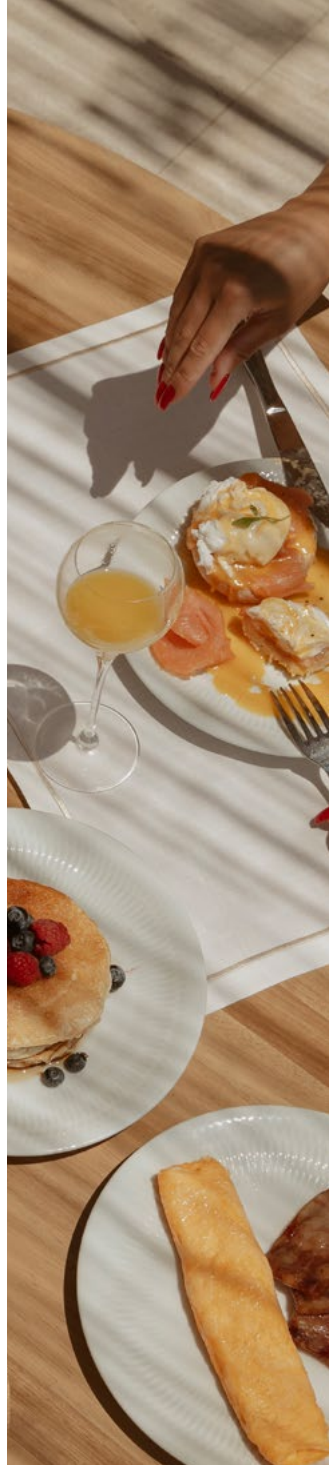
La Zambra wine cellar

Open bar

Mixology bar

Terms and Conditions





Coffee break

Duration: 30 minutes

Minimum service: 10 people (please inquire for fewer guests)

Price per person | 10% VAT included

ESSENTIAL | 14€

Arabica coffee, infusions, aromatic teas, milk, plant-based beverages, mineral waters, and fresh orange juice.

Seasonal fruit.

Assorted pastries.

Cookies.

SWEET & SAVORY | 16€

Arabica coffee, infusions, aromatic teas, milk, plant-based beverages, mineral waters, and fresh orange juice.

Choose 3 items from the pastries, sweet and savory assortments:

Selection of pastries

- Mini croissant
- Mini palmette
- Mini chocolate braid
- Mini almond financier
- Mini vanilla muffin

Selection of sweet assortment

- Chocolate Éclair
- Lemon mini sablé
- Mini fruit tartlet
- Cookies
- Mini fruit brochette

Savory selection

- Mini serranito
- Tomato, shallot and mustard tartar mustard
- Mini croissant of chicken salad
- chicken salad croissant
- Mini sandwich with braised turkey and tender sprouts
- Cheese macaroni

HEALTHY | 24€

Coffee, infusions, aromatic teas, milk, plant-based beverages, mineral waters, fresh orange juice, detox juice | Seasonal fruit.

Choose 3 items from:

- Kefir yogurt with oats and fruit
- Assorted crudites: celery, carrot, cucumber
- Hummus

- Baba ghanoush
- Guacamole

Permanent coffee station

Minimum service: 10 people

Price per person | 10% VAT included

4-hr Permanent Coffee | **16€**

8-hr Permanent Coffee | **22€**

TO ADD

Orange juice pitcher (1.5 liters) pitcher | **15€**

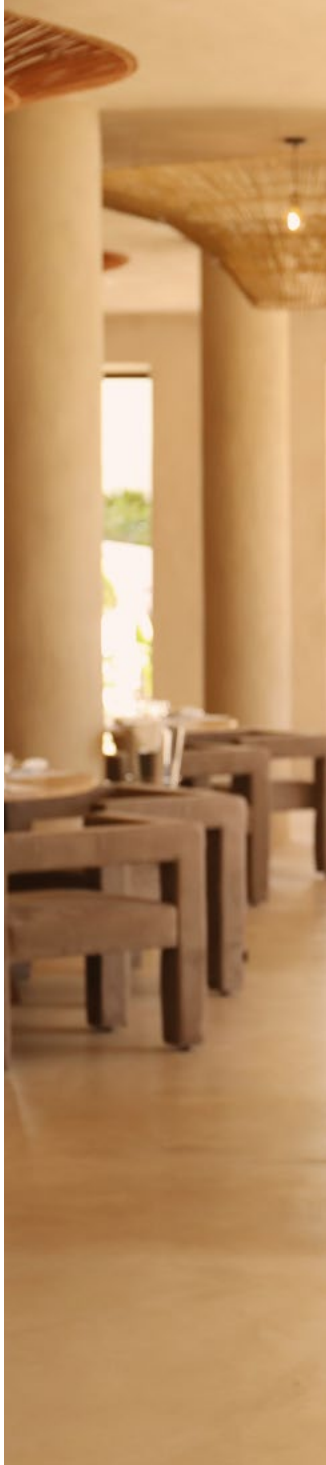
Soft drinks (Price per bottle) | **4,50€**

*Assorted sandwiches | **10€**

**(Price per person based on a variety of 4 mini sandwiches)*

Fruit skewers (One mini-skewer per person) | **3€**

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La Zambra Menu

Price: 55€ | Duration: 60 minutes

Minimum service: 10 people (please inquire for fewer guests)

Price per person 10% VAT included

Same menu for all attendees, except for special dietary requirements

MENU I

- Tomato with bonito (tuna)
- Beef cheek with tuber cream
- Plate of chocolates

MENU II

- Prawn aguachile
- Roasted sea bass with celery purée
- Caramelized puff pastry, cream, and whipped cream

MENU III

- Antequera Porra (cold tomato soup) with Payoyo cheese snow
- Beef loin, pickled spring onions, yucca crystal, and sweet potato
- Citrus textures and meringue

INCLUDED DRINKS

- Mineral water
- Soft drinks
- Tea and Coffee

LA ZAMBRA WINE CELLAR | 16€

- Finca de la cañada, D.O. Montilla-Moriles (Verdejo)
- *Peces de Ciudad, D.O. Ca. Rioja (Organic Tempranillo)

**Peces de Ciudad donates its proceeds to cancer research*

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Market menu

Price: 70€ | Duration: 90 minutes
 Minimum service: 10 people (please inquire for fewer guests)
 Price per person | 10% VAT included
 Same menu for all attendees, except for special dietary requirements

MENU I

Shrimp Tartare with Roasted Marrow
 Sea Bass, Broccoli, Leek, and Hollandaise Sauce
 Apple Crumble with Cream Cheese

MENU II

Burrata, Confit Cherry Tomatoes, Basil, and Olive Snow
 Braised Beef Cheek in Red Wine Reduction
 Paris Brest with Almond Praline

MENU III

Confit Leek, Iberian Pork Belly, and Romesco Sauce
 Roasted Hake, Cockle Juice, and Green Lemon
 Vanilla Mille-feuille, Coconut Snow, Coffee Cream

INCLUDED BEVERAGES

Mineral water
 Soft drinks
 Tea and Coffee

LA ZAMBRA CELLAR | 16€

Finca de la cañada, D.O. Montilla-Moriles (Verdejo)
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Sandwich bar

Price: 50€ | Duration: 60 minutes

Minimum service: 30 people (please inquire for fewer guests)

Price per person | 10% VAT included

Same menu for all attendees, except for special dietary requirements | Buffet service

SALADS

Tomato, mozzarella, rocket, and green olive

Beetroot hummus, rocket, roasted eggplant, corn, and tomato

SANDWICHES

Vegetable | Grilled vegetables with a touch of charcoal, tapenade

Cochinita Pibil | Slow-cooked shredded pork, served with pico de gallo

Smoked Salmon | Crispy fried onion, spinach, cream cheese, cucumber, and dill dressing

“Jamón” and Cheese | Iberian ham and brie cheese

Roast Beef | Roast beef, mixed greens, mushrooms, shaved parmesan cheese, mustard, and honey

SMALL GUILTY PLEASURES

Lemon tartlet

Deconstructed cheesecake

DRINKS INCLUDED

Mineral water

Soft drinks

Tea and Coffee

LA ZAMBRA CELLAR | 16€

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Buffet finger food

Price: 55€ | Duration: 60 minutes

Minimum service: 20 guests (please inquire for fewer guests)

Price per person | 10% VAT included

Same menu for all attendees, except for special dietary requirements | Buffet service, finger food at stations

COLD BUFFET

- Rustic bread with Iberian ham and freshly grated tomato
- Beet, carrot, and orange salad
- Homemade Antequera-style gazpacho with Malaga cheese
- Mini cone of Russian salad, sun-dried tomato, and black olive powder
- Lightly roasted octopus with paprika cream
- Eggplant hummus with crackers and vegetable crudité

HOT BUFFET

- Creamy Iberian ham croquettes
- Squid with black aioli
- Steamed bao bun with braised pork cheeks, pickled onion, and arugula
- Cochinita pibil taco with pickled onion
- Vegetable gyoza
- Mozzarella and Iberian ham toastie with truffled butter

DESSERT BUFFET

- Lemon sable
- Brownie with red fruit coulis
- Osmotized fruit

DRINKS INCLUDED

- Mineral water
- Soft drinks
- Tea and coffee

LA ZAMBRA CELLAR | 16€

- Finca de la cañada, D.O. Montilla-Moriles (Verdejo)
- *Peces de Ciudad, D.O.Ca. Rioja (Organic Tempranillo)

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La Zambra Buffet

Price: 65€ | Duration: 90 minutes

Minimum service: 30 guests (please inquire for fewer guests)

Price per person | 10% VAT included

Same menu for all attendees, except for special dietary requirements. Finger food at stations.

CHARCUTERIE

Station of Iberian cold cuts with 'regaña' (Spanish breadsticks)

Station of national and international cheeses

SOUP BUFFET

Choose 1 option:

- "Porra de Antequera" with Payoyo cheese snow
- "Ajoblanco" with mango granita

- Sour soup of crustaceans, spider crab, and fennel
- Cherry gazpacho with langostino tartare

SALAD BUFFET

- Endives, walnuts, and blue cheese
- Chickpeas, feta cheese, basil, and cherry tomatoes
- Roasted red peppers and eggplant with tuna belly
- Wild leaves, beetroot, celery, and sesame seeds

HOT BUFFET

- Roasted vegetable lasagna
- Beef tenderloin with spicy sweet potato purée
- Roasted hake in green sauce with asparagus

SIDE DISHES

Choose 2 options

- Sauteed spinach and tomatoes
- Basmati rice
- Baked potato

- Vegetable wok with soy nuances
- Green asparagus with crispy pancetta
- Ratatouille

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La Zambra Buffet

Price: 65€ | Duration: 90 minutes

Minimum service: 30 guests (please inquire for fewer guests)

Price per person | 10% VAT included

Same menu for all attendees, except for special dietary requirements. Finger food at stations.

BUFFET DESSERTS

Choose 3 options

- | | |
|--------------------------------------|----------------------------------|
| Lemon shortbread (Sablé de limón) | Chocolate cup with passion fruit |
| Brownie with red fruit coulis | Chocolate éclair |
| Bread soaked in cream and fresh milk | Osmotized fruit |

ADD TO YOUR EXPERIENCE

TRADITIONAL-STYLE GRIDDLE-COOKED | 15€

- Rice "a la llauna" with cuttlefish and tender broad beans
- Seafood rice with prawns, dogfish, and squid
- Chicken and vegetable rice in Valencian style
- Seasonal creamy vegetable rice

DRINKS INCLUDED

- Mineral water
- Soft drinks
- Tea and coffee

LA ZAMBRA CELLAR | 16€

- Finca de la cañada, D.O. Montilla-Moriles (Verdejo)
 - *Peces de Ciudad, D.O.Ca. Rioja (Organic Tempranillo)
- *Peces de Ciudad donates its proceeds to cancer research*

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Barbecue buffet

Price: 85€ | Duration: 90 minutes

Minimum service: 50 people (please inquire for fewer guests)

Price per person | 10% VAT included

Same menu for all attendees, except for special dietary requirements | Standard buffet service

SALADS

Caesar

Grilled or crispy chicken, mixed lettuce, Parmesan shavings, panko crunch, and anchovy dressing

Kale & Quinoa

Mix of lettuces, kale, quinoa with dried cranberries, orange, walnuts, honey, and mustard dressing

Feta

Watermelon, radishes, feta cheese, corn, and mint

Endive

Endives, walnuts, and blue cheese

MEATS

Ribeye steak | baked potato, sour cream, crispy bacon, and onion

BBQ Ribs | Delicious grilled pork ribs with our BBQ sauce

BBQ Burger | Lettuce, tomato, bacon, onion, gouda cheese, and BBQ sauce

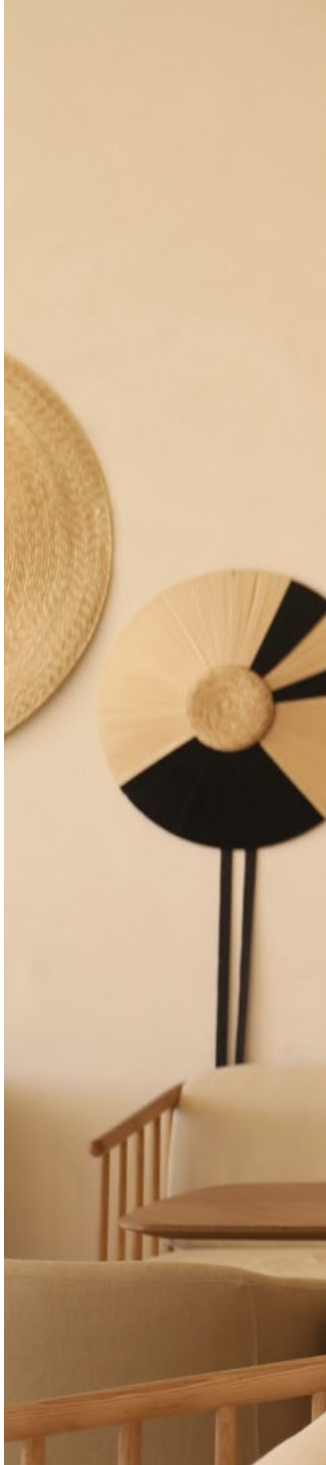
Santa Monica Chicken | Marinated and grilled chicken breast topped with melted cheeses and bacon

BBQ Chicken Wings

Vegetable skewer with chimichurri

Traditional BBQ chorizo

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SAUCES

- Bourbon
- BBQ
- Citrus Béarnaise
- Currynaise
(Curry Mayonnaise)

SIDE DISHES

- Beans with peppers and onion
- Baked potato with cheddar cheese
- Grilled corn on the cob

DESSERTS

- Brownie with vanilla cream
- Cheesecake
- Carrot cake

ADD TO YOUR EXPERIENCE WITH

- GRILLED SARDINE SKEWER Supplement | 18€
- GRILLED PRAWNS AND MONKFISH SKEWER Supplement | 24€

DRINKS INCLUDED

- Mineral water
- Soft drinks
- Tea or coffee

LA ZAMBRA CELLAR | 16€

- Finca de la cañada, D.O. Montilla-Moriles (Verdejo)
- *Peces de Ciudad, D.O.Ca. Rioja (Organic Tempranillo)

**Peces de Ciudad donates its proceeds to cancer research*

Cocktail Reception

WELCOME COCKTAIL | 22€

Duration: 30 minutes | 1Hour 28€

Minimum service: 20 people (please inquire for fewer guests)

Price per person | 10% VAT included

Standard set up with high tables | Additional hour 16€ pp

Water

Soft drinks

White wine, Finca de la Cañada, D.O. Montilla-Moriles (Verdejo)

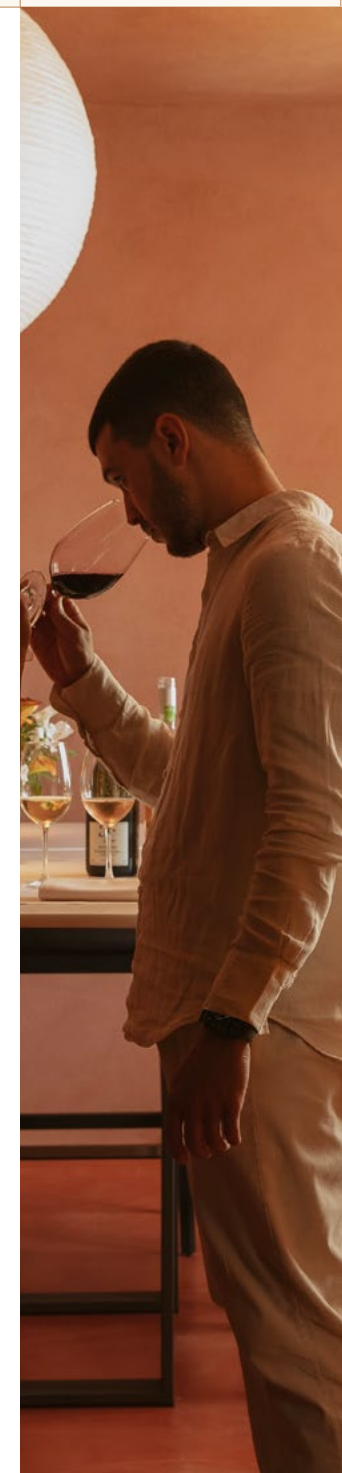
Red wine, Peces de Ciudad, D.O.Ca. Rioja (Organic Tempranillo)

Beers

*Cava, La Zambra Cellar

**Enhance your experience with Louis Roederer Collection 243 champagne for | 18€ pp*

Add up to 3 cocktails from the mixology bar for | **12€ pp**



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COCKTAIL LA ZAMBRA | 50€ Duration: 60 minutes

Minimum service: 20 people (please inquire for fewer guests)

Not recommended for lunch or dinner without additional stations.

Price per person | 10% VAT included | 1 extra hour 26€ pp

COLD BITES

- Bread with Iberian ham
- Brioche with steak tartare
- Cheese Payoyo macaron
- Piquillo pepper éclair with cod brandade

HOT BITES

- Fried calamari with black garlic alioli
- Croquettes with slow-cooked mixed meat and cuttlefish in their ink
- Fried vegetable gyoza with chipotle chili mayonnaise and lime
- Mini beef burger in jus, with Havarti cheese and mayonnaise

SWEET BITES

- Lemon shortbread cookie
- Osmotized fruit

DRINKS

- Water
- Soft drinks
- White wine, Finca de la Cañada, D.O. Montilla-Moriles (Verdejo)
- Red wine, Peces de Ciudad, D.O.Ca. Rioja (Organic Tempranillo)
- Beers
- *Cava, La Zambra Cellar

**Enhance your experience with Louis Roederer Collection 243 champagne | 18€ pp*

Add 3 cocktails from the Mixology Bar | **12€ pp**

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COCKTAIL DINNER | Precio: 75€ Duration: 90 minutes

Minimum service: 30 people (please inquire for fewer guests)

Price per person | 10% VAT included | 1 extra hour 34€ pp

COLD BITES

- Pan de leche" with Iberian ham
- Coconut and pineapple "ajoblanco"
- Watermelon with Bloody Mary, cockles, and kimchi
- Mojito melon
- Foie Ferrero
- Piquillo pepper éclair with cod brandade
- Beef steak tartare with shallot and mustard
- Mini Antequera-style crab muffin
- Mussels with coconut milk, ginger, chili, and vegetables
- Ceviche with guacamole and lime

HOT BITES

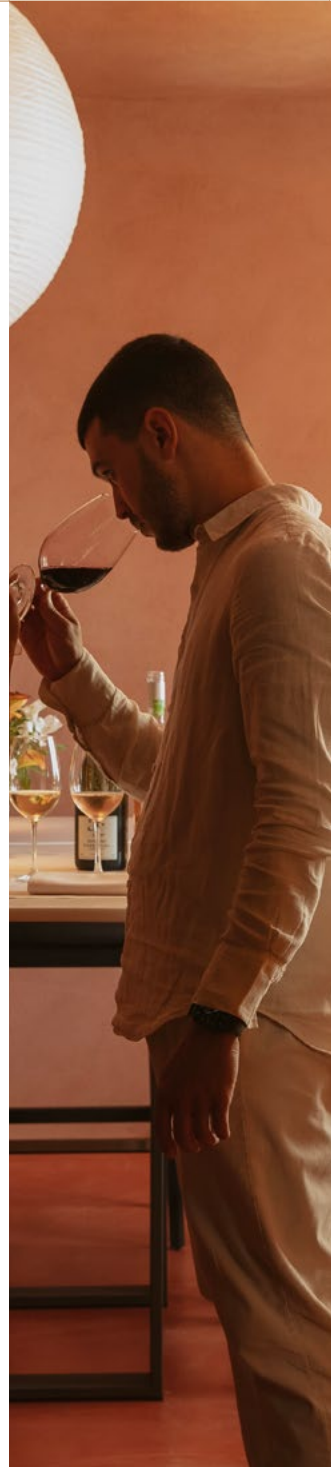
- Fried calamari with black aioli
- Potato omelette foam
- "Pringá" croquettes and cuttlefish in its ink
- Shrimp popcorn
- Fried chicken gyoza with chipotle chili mayonnaise and lime
- Mini beef hamburger with Havarti cheese and its juice mayonnaise
- Puff pastry sandwich with Wellington beef tenderloin
- Mini pork jowl bao, cucumber, and sriracha
- Chicken skewer with satay sauce
- Cochinita pibil taco

SWEET BITES

- Lemon shortbread cookie
- Chocolate éclair
- Osmotized fruit
- Mini tartlet with 64% chocolate ganache
- Brownie

DRINKS

- Water
- Soft drinks
- White wine, Finca de la Cañada, D.O. Montilla-Moriles (Verdejo)
- Red wine, Peces de Ciudad, D.O.Ca. Rioja (Organic Tempranillo)
- Beers
- *Cava, La Zambra Cellar
- *Enhance your experience with Louis Roederer Collection 243 champagne for | 18€ pp*
- Add up to 3 cocktails from the mixology bar for | 12€ pp



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Gala Dinner

Duration: 2 hours 30 minutes

Minimum service: 50 guests (please inquire for fewer guests)

Price per person | 10% VAT included

Same menu for all guests, except for special dietary requirements

SMALL BITES | Choose 3 options:

- Brioche with Steak Tartare
- Iberian acorn-fed Ham with glass bread and freshly grated tomato
- Foie Gras Macaron
- Creamy Iberian Ham Croquette
- Vegetable Gyoza with kimchi mayo

MENU I | 110€

- Confit leeks, smoked sardine, pork jowl, and romesco sauce
- Roasted hake, roasted leek, and pepper juice
- Braised beef cheeks, truffled mashed potatoes
- Caramelized Spanish “Torrija” with yogurt cream

MENU II | 110€

- “Ajoblanco” (cold garlic soup), mackerel, and hints of coriander
- Roasted cod, caramelized pumpkin puree, and chickpeas
- Beef sirloin with mustard sauce
- Lemon Tartlet, cream, ginger crumble, meringue

MENU III | 130€

- Beef tenderloin carpaccio with pickles and egg yolk
- Sea bass, squid, and daikon
- Duck, stewed pear, celery cream, and peach gel
- Vanilla mille-feuille, coconut snow, coffee cream

DRINKS INCLUDED

- Water
- Soft drinks
- White wine, Finca de la Cañada, D.O. Montilla-Moriles (Verdejo)
- Red wine, Peces de Ciudad, D.O.Ca. Rioja (Organic Tempranillo)
- Cava, La Zambra Cellar
- Beers
- Tea and coffee



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Gala Premium

Duration: 2 hours 30 minutes
Minimum service: 50 guests (please inquire for fewer guests)
 Price per person | 10% VAT included
 Same menu for all guests, except for special dietary requirements

SMALL BITES | Choose 3 options:

- Brioche with Steak Tartare
- Iberian acorn-fed Ham with glass bread and freshly grated tomato
- Foie Gras Macaron
- Creamy Iberian Ham Croquette
- Vegetable Gyoza with kimchi mayo

MENU PREMIUM | 150€

- Cured Sea Bass Tartare with tomato, pickles, and Picual olive oil spheres
- Roasted Scarlet Prawn with lime and ajoblanco
- Red Mullet, asparagus, citrus emulsión
- Sirloin served with various mustard notes
- Paris Brest with hazelnut praline

DRINKS INCLUDED

- Water
- Soft drinks
- White wine, Finca de la Cañada, D.O. Montilla-Moriles (Verdejo)
- Red wine, Peces de Ciudad, D.O.Ca. Rioja (Organic Tempranillo)
- Cava, La Zambra Cellar
- Beers
- Coffee & Teas

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La Zambra cellar

Duration: According to the chosen menu duration
 Minimum service: According to the chosen menu

Price per person
 10% VAT included
 Same beverage package for all attendees

PACKAGE I | 16€

Finca de la Cañada, D.O. Montilla-Moriles (Verdejo)
 *Peces de Ciudad, D.O.Ca. Rioja (Organic Tempranillo)
**Peces de Ciudad donates all proceeds to cancer research*

PACKAGE II | 18€

*Peces de Ciudad, D.O. Rueda (Organic Verdejo)
 Encina del Inglés, D.O. Sierras de Málaga (Cabernet Sauvignon, Garnacha)
**Peces de Ciudad donates all proceeds to cancer research*

PACKAGE III | 20€

Encina del Inglés, D.O. Sierras de Málaga (Pedro Ximénez, Moscatel, Doradilla)
 Pruno D.O. Ribera del Duero (Tempranillo, Cabernet Sauvignon)

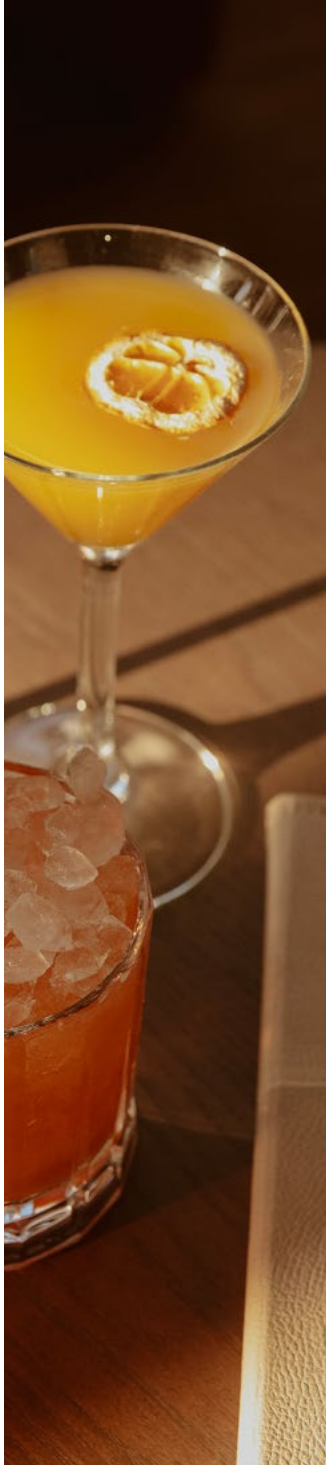
PACKAGE IV | 28€

Finca Montico de Marqués de Riscal, Verdejo, D.O. Rueda
 Antidoto, Tempranillo, D.O. Ribera del Duero

PACKAGE V | 42€

Mar de Frades, Albariño, D.O. Rías Baixas
 La Mateo, Tempranillo, D.O. Ca La Rioja

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Open Bar

Minimum service: 40 guests (please inquire for fewer guests)

Price per person

10% VAT included
 Same open bar package for all attendees
 Consult La Zambra team to customize your open bar package

OPEN BAR ESENCIAL

- 1 h open bar: 26€
- 2 h open bar: 38€
- 3 h open bar: 49€
- Extra-h: 11€ pp

WHISKEY

Johnnie Walker Red, J&B, Ballantine's, White Label

GIN

MG Gin, Bombay, Seagram's

RUM

Santísima Trinidad 3, Cacique Añejo

VODKA

Stolichnaya

SPIRITS

Tequila Cuervo Silver, Amaretto Disaronno, Frangelico, Baileys, Gran Duque de Alba

BEERS

Draught beer: Victoria
 Bottled beer: Victoria Málaga Pilsen, Victoria 0 % alcohol

SOFT DRINKS

Coca-Cola, Coca-Cola Zero, Fanta orange, Fanta lemon, Nestea, Aquarius, Tonics
 Juices: Pineapple, peach, tomato, and orange
 Still water, sparkling water

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Open Bar

Minimum service: 40 people (please inquire for fewer guests)

Price per person

10 % VAT included
 Same open bar package for all attendees
 Please ask the team to customise your open bar package

OPEN BAR PREMIUM

- 1 h open bar: 40€ pp
- 2 h open bar: 55€ pp
- 3 h open bar: 65€ pp
- Extra-h: 15€ pp

WHISKEY

Johnnie Walker Red, J&B, Ballantine's, White Label, Buffalo Trace Bourbon, Johnnie Walker Black, Chivas Regal 12 Years, White Label 12 Years, Ardmore.

GIN

MG Gin, Bombay, Seagram's, Tanqueray No. Ten, Nordes, Martin Millers

RUM

Santísima Trinidad 3, Cacique Añejo, Santa Teresa Gran Reserva, Brugal Añejo, Don Q Gold, Havana 7, Cacique 500

VODKA

Stolichnaya, Ketel One, Grey Goose

SPIRITS

Tequila Cuervo Gold, Amaretto Disaronno, Frangelico, Baileys, Hennessy VS, Cachaça Capucana

BEERS

Draught beer: Victoria
 Bottled beer: Victoria Málaga Pilsen, Victoria 0 % alcohol

SOFT DRINKS

Coca-Cola, Coca-Cola Zero, Fanta orange, Fanta lemon, Nestea, Aquarius, Tonics
 Juices: Pineapple, peach, tomato, and orange
 Still water, sparkling water

Mixology Bar

Minimum service: 40 people (please inquire for fewer guests)

Price per person

10% VAT included

Same open bar package for all attendees

1h Mixology Bar 35€ pp

2h Mixology Bar 50€ pp

Extra-h: 12€ pp

With open bar package: Additional 10€ pp per hour

Choose 3 of the following options

MOCKTAILS

Mijas: Lime, basil, rosemary, soda

El Sur: Strawberry puree, lemon syrup, ginger beer

CLASSICS

Mojito: Rum, fresh mint, lime, soda

Margarita: Tequila, Cointreau, lime, cane sugar

Piña colada: Rum, coconut, pineapple

SHORT DRINKS

Negroni: Gin, red vermouth, Campari

Americano: Campari, red vermouth, soda

Manhattan: Rye whisky, red vermouth, dry sherry

LONG DRINKS

Bloody Mary: Vodka, sherry, spices, tomato juice

Espresso Martini: Vodka, Kahlua, espresso, sugar

Aperol Spritz: Aperol, soda, cava

Daiquiri: Ron Don Q, sugar, lemon juice

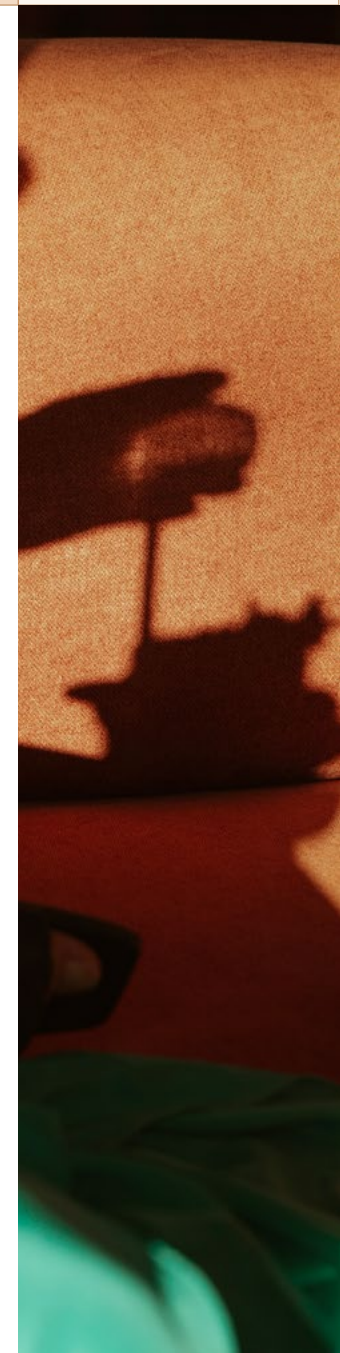
Martini de fruta de la pasión: Vodka, Galliano, lime, passion fruit, sugar, cava

SANGRÍA

White wine sangria

Red wine sangria

Rosé wine sangria



Coffee break	Coffee station	La Zambra menu	Market menu	Sandwich bar	Finger food buffet	La Zambra buffet	Barbecue
Cocktail Reception	Gala Dinner	Premium Gala	La Zambra wine cellar	Open Bar	Mixology bar	Terms and conditions	



General Condition

Prices are per person and in euros
 The 10% VAT is included

MINIMUM NUMBERS APPLY TO THE MENUS

The services that are extended beyond the period stated in the menu will have a surcharge of 7€ per person after 30 minutes of delay not contemplated in the menu

SPECIAL DIETS & ALLERGIES:

Food allergies: We can modify your menu to accommodate any food allergies if it is informed 15 days in advance
 Allergies and special menu requests communicated on the day of the event will incur an extra supplement based on the customer's request

MENU TASTING INCLUDED:

Groups of up to 50 people: tastings included for 2 people
 Groups of up to 100 people: tastings included for 4 people
 Groups of more than 100 people: tastings included for 6 people
 Additional numbers will have a cost of 50% per person of the requested menu



LA ZAMBRA