



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 Micuit

Spiced jelly, apple toffee in calvados

Seabass

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

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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

