

NEW YEARS EVE MENU 2021

Delivery on the last day of the year 31/12 2021

Enjoy the last evening of the year, without the stress of shopping and all the hours in the kitchen, let us prepare everything for you;

Warm Smoked Salmon

A delicious portion of Salmon, directly from our own Smoke Oven, Juniper-smoked with Ginger & fresh Chilis from our own herb garden. Served on Baby Salad, Fresh Herbs, Mini Peppers & Raw marinated Red Onions accompanied by a fresh homemade Tzatziki & Lime

Luxury Organic Blackfeet Bellota Presa & Oven Baked Suckling Pig

A nice mix of Spanish & Danish deliciousness

Exquisite tender, roasted & flavored meat of organic Blackfeet Bellota Pigs from Jabugo As well as a delicious piece of juicy boneless, portion-served Pig with crispy top

Served together with

Asparagus, Carrots & mini Cherry Raff Tomatoes topped with Herb Butter
Oven baked mini Niff Potatoes with Maldon Salt & Sesame Seeds
Tasty Malaga Wine Sauce, fresh Thyme, homemade Crunch of Parsnip and a crisp of Sesame-Parmesan Twill

Chili Gourmets Homemade Maldon Gourmet Bread

Topped with Maldon Salt, served with cold Butter

Mini Dessert Canapés

Our Surprise Selection of 3 different delicious homemade Gourmet Dessert Delicacies, made from the season's fresh ecological ingredients

Homemade traditional New Year's Cakes

Freshly baked on Spanish Almonds & Danish Marzipan
With Sugar lines on top & Delicious Dark Chocolate on the bottom

12 Green Moscatel Grapes (for each person)

so the evening will be completed by midnight, in traditional Spanish style

Price € 64,- per person (minimum 4 persons)

Delivered free of charge within 3 km. from Mijas Golf

Roger del Flor Brut or Semi Seco Cava € 12,-

Raventós de Nit Rosé Cava € 24,-



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