



GALA MENUS

FINCA LA BOBADILLA
★★★★★



MENU GALA

GALA I

- 2 Cold appetizers (of your choice)
- 2 Hot appetizers (of your choice)
- 1 Starter (of your choice)
- 1 Main course of fish or meat (of your choice)
- 1 Dessert (of your choice)

GALA II

- 2 Cold appetizers (of your choice)
- 2 Hot appetizers (of your choice)
- 1 Starter (of your choice)
- 1 Fish main course (of your choice)
- 1 Meat main course (of your choice)
- 1 Dessert (of your choice)

Includes:

Bread served with olive oil or butter

Water, soft drinks and beer

Coffee, tea or herbal infusions

The final menu price depends on the selection of dishes.
Below, we detail all the available options to choose from.



APPETIZERS

COLD APPETIZERS

Iberian bacon and triple R panipuri
Apple, foie gras, sturgeon, and spiced bread
Iberian acorn-fed salchichón tartare
Salmorejo with traditional accompaniments
Strawberry gazpacho from Huelva with Loja ricotta
White garlic soup with grapes and sardines
Spicy diced red tuna from the Almadraba of Cádiz
Granadino-style remojón
Garlic shrimp skewers
Trout steak tartare

HOT APPETIZERS

Marinated fish parcel
Ham and bacon croquettes
Sardine skewers
Tempura avocado with trout roe and ponzu
Cured and pan-seared red mullet with tomato vinaigrette
Moroccan lamb pita
Slow-braised oxtail bun
Grilled octopus with its onion sauce and mushrooms
Tempura tuna collar with spicy radish sprout salad
Eggplant cream with toasted pine nuts and honey and chamomile foam

2 cold appetizers and 2 hot appetizers of your choice – 42€

Service duration: 45 minutes



OPTIONS TO CHOOSE FROM

STARTERS

Semi-dried tomato salad with cumin-carrot and Iberian pork jowl slices	15€
Quinoa salad with scallop tiradito	21€
Lobster in salpicón, coral mayonnaise and lettuce soup	(price on request)
Pickled partridge salad with pomegranate	12€

FISH

Hake with its cod cheeks, grilled pil pil, pea stew with Loja blood sausage and pickled onions	29€
Snapper and braised octopus, tomatoes and shallots	34€
Turbot with its grilled pil pil, dressed potatoes, piquillo juice and piparras	39€
Gilt-head bream with mushroom and truffle cream, mini vegetables and white shrimp	28€

MEAT

Traditional lamb, mustard parmentier, sautéed mushrooms, and sweet potato crisp	45€
Beef loin with armagnac jus and seasonal vegetables	29€
Moroccan-style pork presa, vegetable couscous and pickled eggplants	31€
Galician blonde beef sirloin, accompanied by Périgord sauce, creamy mashed potatoes with sour cream, Jerusalem artichokes and mini salt-roasted beets	36€

DESSERTS

El Cortijo Tiramisú	13€
Hazelnut coulant with chocolate ice cream	15€
Piononos with orange sauce and ice cream	16,50€
Caramelized French toast with pine nut ice cream	14€
Chocolate bar	14€

VEGETARIAN OPTIONS TO CHOOSE FROM

STARTERS

Green salad with Greek yogurt and cilantro vinaigrette	14€
Fried artichokes with lime mayonnaise	16€

MAIN COURSES

Eggplant terrine with chive sauce	14€
Vegetable wok	15€
Gnocchis with boletus sauce, mushroom duxelle, and sliced mushrooms	16€



CELLAR OPTIONS

STANDARD WINE SELECTION

(Included in the price)

WHITE

Finca Serena Blanco | V.T. Mallorca | Callet
Fenomenal | D.O. Rueda | Verdejo

RED

La Locomotora | D.O.Ca. Rioja | Tempranillo
Venta Las Vacas | D.O. Ribera Del Duero | Tinto Fino

LOCAL WINE SELECTION

(Included in the price)

WHITE

Diez Días de Marzo | D.O. Granada | Jaén Blanca

RED

Paraje de Mincal | D.O. Granada | Tempranillo

PREMIUM WINE SELECTION

(additional 35€ supplement)

WHITE

Jardín de Lucía | D.O. Rías Baixas | Albariño
Marqués de Riscal | D.O. Rueda | Sauvignon Blanc

RED

Conde De San Cristobal | D.O. Ribera Del Duero | Tempranillo
Marqués de Murrieta | D.O.Ca Rioja | Reserva

CONTACT & RESERVATIONS

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