
BALBUENA Y HUERTAS
EST. 1924
SAN JACINTO
LA NEGRITA
CONDES DE BUSTILLO
189
TETUAN 20

CHRISTMAS EVE DINNER

24 .12. 2026

To Share

BALBUENA APPETISER WITH HOMEMADE AIOLI AND EXTRA VIRGIN OLIVE OIL

100% ACORN-FED IBERIAN HAM

SELECTION OF CHEESES

BALBUENA CROQUETTES

SCALLOPS WITH BLOODY MARY SAUCE

BOILED KING PRAWNS

STEAK TARTARE NIGIRI

Main to Choose

BAKED COD GRATIN WITH BASIL AIOLI AND LOS PALACIOS TOMATO FRITÁ

OR

GRILLED BEEF TENDERLOIN WITH PEDRO XIMÉNEZ REDUCTION

Sweet Finale

LEMON PIE WITH MERINGUE AND LIME ZEST

Wine Selection

LA CALETA CHARDONNAY 2025

LA CALETA ROSADO 2025

RETINTO 2025

KRIPTA FRANC VERDE

BEERS, WATER & SODA

70€ / PERSON

Booking Policy

1. Changes to the reservation

Changes to the selected menu will be accepted up to 7 days prior to the event date. Changes to the final number of guests will be accepted up to 48 hours before the event. If the number of guests decreases after this period, the previously agreed amount must still be paid. If it increases, the total amount will be adjusted accordingly.

2. Intolerances

Any food or beverage intolerance must be communicated prior to the event so that the menu can be properly adapted.

3. Spaces

They will be arranged according to the needs and characteristics of the event and may be subject to changes due to availability or weather conditions.

4. Cancellation

In the event of a cancellation by the client, if it is made at least two weeks prior to the event date, the full amount paid as a reservation deposit will be refunded. If the cancellation is made after this period, the company will not refund the amount paid.

5. Booking process

Once the quote has been approved via email confirmation, including the full name, tax ID, and address, a payment of 25% of the total amount must be made to secure the reservation. The remaining 75% must be paid on the day of the event.