LAS COLINAS
Quince Años

CORPORATE CHRISTMAS MENUS 2026

For groups of 12 or more

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WELCOME COCKTAILS

The perfect start to Christmas

WELCOME DRINK

€4 per person

Potato Crisps and Olives

Cava, wine or beer, soft drinks and water are included in the cocktail price.

WELCOME COCKTAIL

€8 per person

Grissini with Iberian Ham
Mini Russian Salad Rings with Cantabrian Anchovy
Panko-Crusted King Prawn with Kimchi Mayonnaise

Cava, wine or beer, soft drinks and wáter are included in the cocktail price.

WELCOME COCKTAIL 2

€12 per person

Grissini with Iberian Ham
Mini Russian Salad Rings with Cantabrian Anchovy
Panko-Crusted King Prawn with Kimchi Mayonnaise
Vegetable Gyoza with Teriyaki Sauce
Cochinita Pibil Taco

Cava, wine or beer, soft drinks and water are included in the cocktail price.

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MEDITERRANEAN ESSENCE MENU

TO SHARE

Iberian Ham with Cristal Bread and Grated Tomato

Manchego Cheese with Toasted Almonds

Creamy Iberian Ham Croquettes

Pink Tomato Salad with Cantabrian Albacore Tuna Belly, Piparra Peppers and Kalamata Olives

CHOICE OF MAIN COURSE

Traditional Arroz a Banda

With Sea Bream, King Prawn and Saffron Alioli

or

Creamy Iberian Secreto Rice

With Seasonal Mushrooms and Shavings of Aged Cheese

A SWEET FINALE

Caramelised Brioche French Toast with Vanilla Ice Cream

Selection of Christmas Sweets

PRICE: €48 per person

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JOURNEY OF FLAVOURS MENU

TO SHARE

Creamy Burrata with Semi-Dried Tomato, Basil Pesto and Toasted Pine Nuts

Panko-Crusted King Prawn with Kimchi Mayonnaise

Bluefin Tuna Tartare with Avocado, Toasted Sesame and Ponzu Vinaigrette

Crispy Confit Duck Cannelloni with Hoisin Sauce and Pickled Onion

CHOICE OF MAIN COURSE

Grilled Iberian Presa

With Celeriac Purée and Seasonal Vegetables

or

Sea Bass Fillet

With Champagne Velouté, Green Asparagus and Fondant Potato

A SWEET FINALE

Chocolate Hemisphere with Almond and Hazelnut Crunch
and a Velvet Chocolate Finish

Selection of Christmas Sweets

PRICE: €57 per person

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CHEF'S CREATIONS MENU

TO SHARE

Red prawn tartare on a light Raf tomato cream,
basil oil and crisp cristal bread

Slow-cooked egg with truffled potato cream, sautéed mushrooms,
potato crisps and crispy Iberian ham.

Grilled octopus on smoked parmentier with La Vera paprika oil

CHOICE OF MAIN COURSE

Slow-Cooked Glazed Beef Cheek
With truffled potato cream and caramelised shallots
or
Corvina Fillet
With light fennel cream, seasonal vegetables and citrus beurre blanc

A SWEET FINALE

Jijona nougat coulant with light chocolate soup and almond crunch.

Selection of Christmas sweets

PRICE: €66 per person

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GRAND CHRISTMAS GALA MENU

AMUSE-BOUCHE

Scallop Gratin with Herb and Lime Butter

INDIVIDUAL STARTERS

Lobster Terrine with Miso Mayonnaise and Citrus Pearls

Raf Tomato Cream with Seasoned Salmon Tartare, Imperial Caviar and Toasted Sesame

CHOICE OF MAIN COURSE

Beef Tenderloin

With Seared Foie Gras, Layered Potato, Glazed Shallots and Port Jus

or

Oven-Roasted Turbot Fillet

With Leek Cream, Green Asparagus and Cava pilpil

A SWEET FINALE

Baked Artisan Manchego Cheesecake with Raspberry Sauce,
Red Berries and Lotus Biscuit Crunch

Selection of Christmas Sweets

PRICE: €78 per person

TERMS & CONDITIONS

- Drinks are included during the meal, together with bread service, water, soft drinks, beer, regional wine and coffee.
- Drinks consumed before the meal begins or after dessert will be charged separately.
- Menus are available for groups of 12 people or more.
- Exclusive use of the umawa dining room or the unik private dining room is available at no additional cost, subject to availability.
- Exclusive use of il Palco is available at no additional cost for groups of 70 people or more.
- The selected menu and the final number of guests must be confirmed at least seven days in advance.
- All guests must select the same menu. Main courses may be chosen individually and must be communicated in advance.
- Allergies, food intolerances and dietary requirements must be communicated at the time of confirmation.

OPEN BAR

- Spirit & Mixer: **€9 per drink.**
- Premium open bar for one hour: **€16 per person.**
- Each additional hour: **€5 per person.**

All prices include VAT.

EXTRAS

- DJ service from **€590.**
- Open bar from **€16 per person.**
- Late-night snack from **€8 per person.**
- Decoration and additional services: equipment hire, entertainment, photography and other bespoke options.

Please ask us about exclusive-use conditions for our different venues.

CONTACT

Contact us to book your company's Christmas lunch or dinner.

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