



CHRISTMAS EVE

24 DECEMBER

Portolito
CENTRO



APPETISER

Welcome cocktail

Smoked salmon bonbon, Cabrales cheese, pistachios and sesame mix
Red prawn profiterole with its own juice emulsion and lime-lemon air

STARTERS TO SHARE

Artisanal bread with all i oli and grated Valencian tomato

Platter of hand-cut Iberian ham and cured Manchego cheese

Croquette of cognac-aged beef chop with guanciale veil

Foie gras doughnuts with rhubarb jam and bread slices

MAIN COURSE TO CHOOSE

Roasted sea bass with black trumpet mushrooms in Albariño Beurre Blanc sauce

Boneless suckling pig terrine with creamy pear and pumpkin chutney

Spinach and ricotta agnolotti with caramelised pine nut and basil béchamel sauce

DESSERT

Chocolate soufflé with citrus popping candy

90€

Drinks included during dinner

(Water, soft drinks, wine, beer and cava)

*Drinks consumed before or after dinner must be paid for separately



CHRISTMAS EVE

24 DECEMBER

Portolito
CENTRO



CHILDREN'S MENU

-Up to 12 years old-



STARTERS TO SHARE

Iberian ham, crispy prawns, ham croquettes
and Margarita Coca-pizza

MAIN COURSE TO CHOOSE

Breaded chicken breast with chips

Macaroni with tomato and cheese

Beef burger with chips

DESSERT TO CHOOSE

Chocolate cake with sprinkles

Vanilla ice cream with Mikados

Seasonal fruit

28€

Drinks included during dinner



CHRISTMAS DAY

Portolito
GRUPO



Portolito
PLAYA

Portolito
CENTRO

laMar
By Portolito

APERITIFS TO SHARE

Artisanal country bread with all i oli and grated Valencian tomato

Platter of hand-cut Iberian ham with cured sheep's cheese

Mille-feuille of foie gras and Golden apple caramelised in PX sherry with slices of bread

Red prawn profiteroles with emulsion of their own juice

STARTER

Mild lobster bisque with brioche croutons and baby artichoke chips

MAIN COURSE TO CHOOSE

Creamy rice with blue crab, red prawns and artichokes - min. 2 people -

Lamb confit terrine with pistachio crumble and purple potato parmentier

Roasted sea bass with black trumpet mushrooms in Chardonnay beurre blanc sauce

Spinach and ricotta panzottis with caramelised pine nut and sage béchamel sauce

DESSERT

Dark chocolate semifreddo with hazelnut crumble and salted toffee foam

50€

Drinks not included



CHRISTMAS DAY

Portolito
GRUPO



CHILDREN'S MENU

-Up to 12 years old-

Portolito
PLAYA

Portolito
CENTRO

laMar
By Portolito



STARTERS TO SHARE

Iberian ham, crispy prawns, ham croquettes
and Margarita Coca-pizza

MAIN COURSE TO CHOOSE

Breaded chicken breast with chips

Macaroni with tomato and cheese

Beef burger with chips

DESSERT TO CHOOSE

Chocolate cake with sprinkles

Vanilla ice cream with Mikados

Seasonal fruit

28€

Drinks not included



NEW YEAR'S EVE

Portolito
CENTRO



APERITIF

Regañá bread with semi-cured bluefin tuna tartare, pickles and salicornia

Skewer of rock octopus with Ratte potatoes and smoked paprika oil

STARTERS TO SHARE

Artisanal country bread with garlic mayonnaise and grated Valencian tomato

Platter of hand-cut Iberian ham and cured Manchego cheese

Croquette of cognac-aged beef chop with a veil of guanciale

Foie gras doughnuts with rhubarb jam and bread slices

MAIN COURSE TO CHOOSE

Lamb confit with pistachio crumble and purple potato parmentier

Roasted sea bass with black trumpet mushrooms in Chardonnay beurre blanc sauce

DESSERT

Chocolate soufflé with citrus popping candy

Petit fours

120€

Drinks included with dinner

Lucky grapes, party bag

DJ SESSION

(Water, soft drinks, wine, beer and cava)

*Drinks consumed before or after dinner must be paid for separately



NEW YEAR'S EVE

31 DECEMBER

Portolito
CENTRO



CHILDREN'S MENU

-Up to 12 years old-



STARTERS TO SHARE

Iberian ham, crispy prawns, ham croquettes
and Margarita Coca-pizza

MAIN COURSE TO CHOOSE

Breaded chicken breast with chips

Macaroni with tomato and cheese

Beef burger with chips

DESSERT TO CHOOSE

Chocolate cake with sprinkles

Vanilla ice cream with Mikados

Seasonal fruit

28€

Drinks included during dinner