

SINCE

1993

2026 MENU

Christmas Eve & New Year's Eve

EL CARNICERO

LEGADO DE FUEGO

Av. Marqués del Duero, 29, Cancelada, Estepona (Málaga)
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C 1993

24 & 31 DECEMBER

CHRISTMAS EVE & NEW YEAR'S EVE

THE JOY OF CELEBRATING

This Christmas Eve and New Year's Eve, we've created special menus to bring people together, raise a glass and celebrate over a memorable meal, with exceptional ingredients and our signature hospitality.

IMPORTANT INFORMATION

On Christmas Eve and New Year's Eve, we will exclusively serve special set menus created for these occasions.
Reservations are available for a minimum of two guests.
Advance booking and a deposit are required to secure your reservation.

24 OF DECEMBER

CHRISTMAS EVE MENU

WELCOME APPETISER

Casares Bread
With sheep's milk butter, chive mayonnaise and rustic olives

Christmas Consommé

TO SHARE

5J Acorn-Fed Ibérico Ham
80 g hand-carved, served with toasted bread, tomato and extra virgin olive oil

Steak Croquettes
Topped with steak tartare

Charcoal-Grilled Jumbo Prawns
With garlic and parsley butter

Baked Camembert
With honey, walnuts, rosemary and toasted bread

MAIN COURSE

CHOICE OF

Simmental Chateaubriand with Truffle Sauce
Charcoal-grilled, served with truffle sauce and roasting juices

Whole Sea Bass with Champagne Sauce
Whole sea bass served with a delicate Champagne sauce

SIDE DISHES:
Potato gratin & charcoal-grilled winter vegetables

DESSERT

Matilda Cake

CHRISTMAS TREATS

Spanish nougat, traditional polvorones (Spanish shortbread), chocolate truffles and other festive sweets

WINE SELECTION

White Wine

Cloe Chardonnay · Bodega Doña Felisa · Chardonnay · D.O. Sierras de Málaga

Red Wine

Pago El Espino · Cortijo Los Aguilares · Sierras de Málaga

CHRISTMAS TOAST

Glass of Cava

DRINKS

Beer

Soft Drinks

Mineral Water

Coffee & Herbal Teas

140€

PER PERSON

SPIRITS WITH MIXERS NOT INCLUDED

31 OF DECEMBER

NEW YEAR'S EVE MENU

WELCOME DRINK

Glass of Moët & Chandon Champagne

WELCOME APPETISER

Casares Bread
With sheep's milk butter, chive mayonnaise and rustic olives

Selection of Ibérico Cured Meats
To share between two guests

STARTERS

Oysters Two Ways
Fresh oyster & Oyster Rockefeller

Salmon Gravlax
House-cured salmon with warm blinis and cream cheese

FIRST COURSE

Lobster Bisque with Armagnac
Rich, silky lobster bisque finished with Armagnac

MAIN COURSE

CHOICE OF

Black Angus Chateaubriand with Truffle Sauce
Charcoal-grilled, served with truffle sauce and roasting juices

Lobster Thermidor
Whole lobster, gratinated Thermidor-style

Mar & Tierra
Black Angus beef tenderloin and half a charcoal-grilled lobster, served with demi-glace and Béarnaise sauces

SIDE DISHES:
Truffled potato gratin & charcoal-grilled winter vegetables

DESSERT

Matilda Cake

NEW YEAR'S EVE PARTY FAVOURS

One set per guest

MUSIC & FESTIVE ATMOSPHERE

The celebration continues after dinner with music and a festive atmosphere until 2:00 am.

WINE SELECTION

White Wine
O Luar do Sil Godello · Pago de los Capellanes · Godello · D.O. Valdeorras

Red Wine
Pago de los Capellanes Crianza · Tempranillo · D.O. Ribera del Duero

MIDNIGHT CELEBRATION

12 lucky grapes
Glass of Moët & Chandon Champagne to toast the New Year

DRINKS

Beer

Soft Drinks

Mineral Water

Coffee & Herbal Teas

200€

PER PERSON

SPIRITS WITH MIXERS NOT INCLUDED

CHRISTMAS EVE & NEW YEAR'S EVE

CHILDREN'S MENU

STARTERS

Ibérico Ham Croquettes
2 pieces

MAIN COURSE

CHOICE OF

Fish & Chips
Battered cod fillets served with fries

Ox Cheeseburger
Charcoal-grilled ox beef burger in a brioche bun with melted cheddar cheese

Black Angus Beef Tenderloin Medallion
Grilled Black Angus beef tenderloin

ONE SIDE DISH INCLUDED:
Fries, rice or vegetables

DESSERT

Selection of Ice Cream
With chocolate sauce and Lotus biscuits

DRINKS

Soft Drinks

Mineral Water

45€

PER CHILD

BOOKING TERMS & CONDITIONS

1. EVENT TIMES & AVAILABILITY

Event times and service duration are subject to the restaurant's availability and operational arrangements.

Specific dining times for Christmas Eve (24 December) and New Year's Eve (31 December) will be communicated to guests before confirming their booking.

2. BOOKING CONDITIONS

Special Christmas Eve (24 December) and New Year's Eve (31 December) menus are available for bookings of 2 or more guests.

On both dates, the restaurant will exclusively serve the special set menu for the corresponding celebration, with a children's menu available where applicable.

For menus offering a choice of dishes, selections must be communicated at least 5 days before the event date.

Dishes will be served individually or for sharing, as specified in each menu. Sharing dishes will be served in the centre of the table, in the stated quantities.

Allergies, intolerances and special dietary requirements must be communicated in advance so that suitable adjustments can be considered, including vegetarian options where available.

All prices are per person and include VAT. Each menu specifies which drinks are included. Any drinks not included will be charged separately.

Any changes to the menus are subject to availability and confirmation by the restaurant.

3. BOOKING CONFIRMATION & PAYMENT METHODS

To secure a booking for Christmas Eve (24 December) or New Year's Eve (31 December), a deposit is required. The amount and applicable terms will be communicated to guests in advance.

Bookings will only be considered confirmed once the deposit has been received and availability has been confirmed by the restaurant.

The deposit paid will be deducted from the total booking amount, in accordance with the agreed terms.

The remaining balance may be paid by card, cash or bank transfer, in accordance with the terms of each booking and applicable legal limits.

Additional services and any food or drinks not included in the menu will be charged separately at the end of the event.

4. CANCELLATION POLICY

Cancellations and reductions in guest numbers must be communicated to the restaurant at least 3 days before the booked date.

Any changes are subject to the restaurant's availability and confirmation.

Cancellations or reductions made after this deadline, as well as no-shows, may be subject to charges previously communicated and accepted at the time of booking.

The conditions for deposit refunds, as well as the amounts and circumstances of any applicable cancellation charges, will be communicated to guests before confirming their booking.

5. PRIVATE EVENTS & EXCLUSIVE USE

Requests for exclusive use of certain areas, changes to the restaurant's usual layout or special setup arrangements during these celebrations are subject to availability and a personalised quotation.

Any decorations, audiovisual equipment or additional installations must be discussed with and approved by the restaurant in advance.



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LEGADO DE FUEGO

WANT TO MAKE YOUR CELEBRATION EVEN MORE SPECIAL?

We can help you personalise your event with decorations, flowers, balloons, table centrepieces and other special touches.
We can also arrange entertainment and additional services, including live bands, a professional ham carver and a traditional sherry pourer.
Tell us what you have in mind, and we'll take care of every detail so you can simply enjoy the occasion.

These services are available upon request and subject to a personalised quotation.

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