



CHRISTMAS MENUS 2024





CHOOSE THE MENU YOU LIKE THE MOST AND ENJOY CHRISTMAS!



MENU

XMAS IS HERE

AVOID ALL THINGS THAT MAKE YOU FAT: MIRRORS, SCALES AND SINCERE FRIENDS

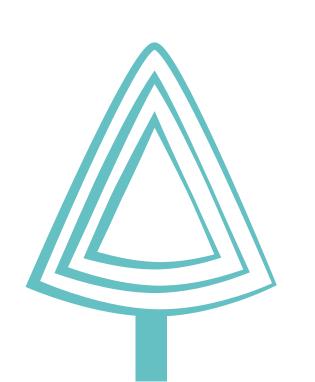


THIS YEAR I HAVE BEHAVED WELL,
ALMOST WEL...
MORE OR LESS, OKAY, I'LL BUY MY OWN PRESENT!



TIPS FOR A SILENT NIGH:.
DO NOT TALK ABOUT POLITICS OR FOOTBALL,
JUST EAT, DRINK AND ENJOY!

THANKS FOR THINKING IN KINITA RESTAURANT & BEACH CLUB



¡MERRY XMAS!







MENU

XMAS IS HERE

Appetizer

BRIOCHE MARINERA WITH SANTOÑA ANCHOVIES, TOMATO PEARLS AND TENDER SHOOTS

Shared dishes

SMOKED COD SALAD WITH CAPERS, MULTI-COLORED CHERRY TOMATOES, MIX OF LETUCE, AVOCADO, CROUTONS AND FRENCH VINEGAR



PULLED PORK STEW CROQUETTES

FRIED BABY SQUID WITH SQUID INK SAUCE, SCENTED WITH COFFEE, YOUNG GARLIC AND BABY BEANS

Main course to choose

SLOW-COOKED LAMB AT 65° WITH CREAMY POTATO GRATIN

OVEN-BAKED COD WITH CARAMELISED PEPPERS AND BLACK OLIVE CRUMBLE

- Main courses will be notified before 7 days - of the booking

Dessert

BAKED CHEESECAKE WITH YOGURT ICE CREAM AND RED BERIES



COFFEE (+2€ in coffees with alcohol)



BREAD AND DRINKS INLUDED

WINE, BEER, SOFT DRINKS & WATER (From the first dish to the dessert)









MENU

DEAR THREE WISE MEN

Appetizer

MANTOU BREAD WITH SOBRASADA, GOAT CHEESE ROLL AND HONEY

Shared dishes

IBERIAN HAM AND GRANDPA RUPERTO CHEESE

MARINATED CHERRY TOMATOES WITH BASIL, TOASTED PINE NUTS, BURRATA, CROUTONS AND A DRIZZEL OF WHITE TRUFFLE OIL

CARTAGENA-STYLE OCTOPUS WITH OLIVE OIL POTATO PUREÉ AND CHARCOAL SALT FLAKES



Main course to choose

ORANGE CONFIT DUCK WITH PAN-FRIED POTATOES

MONKFISH MEDALLION IN GREEN SAUCE WITH POTATOES

Main courses will be notified before 7 days of the booking

Dessert



TORRIJA (CARAMELIZED BRIOCHE) WITH TOFFEE
AND NOUGAT ICE CRAM

COFFEE (+2€ in coffees with alcohol)



BREAD AND DRINKS INLUDED

WINE, BEER, SOFT DRINKS & WATER (From the first dish to the dessert)











SILENT NIGHT

1st individual

PEACH GAZPACHO WITH RED TUNA TARTARE, AVOCADO, ONION AND TOMATO CONCASSÉ

Shared dishes



MANAZUL TOMATO SALAD WITH BONITO, PICKLED ONIONES, PIPARRAK AND FRESH GREENS

BOILED SANTA POLA PRAWNS



SCALLOP HEART WITH CREAMY POTATO PUREÉ AND VOLCANIC SALT

Main course



BROTHY RICE WITH SQUID AND SCARLET PRAWNS



Dessert

CREAM MILLE-FEUILLE WITH SALTED CARAMEL

COFFEE (+2€ in coffees with alcohol)



BREAD AND DRINKS INLUDED

WINE, BEER, SOFT DRINKS & WATER (From the first dish to the dessert)







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Please note that...

*These menus are not valid for baptisms, communions or weddings.

For this type of celebration, please contact the responsible person

*The minimum number of persons for a group menus is 10 people.

*From 20 people groups, the main course will be the same for all the table.

*The main ones must be chosen 7 days in advance of the reservation.

*Pice dishes will only be served in the lunch service.

*Rice dishes will only be served in the lunch service.

*Drinks not included in the menu will be paid separately.

*Only one menu will be chosen for everyone at the table.

Specially for you...

*It is allowed to **customize** any menu in advance, with its corresponding price modification.

Please...

*Each client is responsible for the correct **behavior** of their guests within the minimum standards of education and respect for the facilities.

*Outside food and drinks are not allowed. Any external services must be consulted and may incur an extra charge.

*For midday services, tables must be be free at 6:30 p.m.

Do you have any allergies or intolerances? Please let us know in advance.

Kinita Restaurant & Beach Club Camping Mar Menor, San Javier

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#SienteKinita