Our *Christmas* *set menu*

Groups and Corporate celebrations 2025

by PROMESA

MS HOTELES

Mejor siempre

A Christmas to savour, *from our kitchen* to your heart

In the heart of Málaga, by the gentle sea breeze and close to La Malagueta bullring, **Restaurante Promesa** has established itself as a gastronomic landmark since its opening in 2023. Led by our chef Julio Zambrana, our restaurant offers a signature cuisine that re-imagines Andalusian tradition, blending seasonal, locally sourced ingredients with creativity and flavour in every dish.

PROMESA

✦ RESTAURANTE & COCKTAIL BAR ✦

PROMESA Nº1

Cocktail Promesa

To share, serves 4

Our Russian salad with tuna and prawns

Foie terrine with beetroot and almonds

Iberian ham "Dehesa de los Monteros" croquettes

Main Courses, serveded individually

Cod with cava, capers and courgette

and

Joselito® Iberian pork sirloin with red mojo sauce and sugar snap peas

Dessert

Panna cotta with chocolate and extra virgin olive oil

Drinks

White wine: Albariño or Godello

Red wine: Ribera del Duero Crianza

Beer, soft drinks and mineral water

60€
per person
VAT included

PROMESA

✦ RESTAURANTE & COCKTAIL BAR ✦

PROMESA N°2

Cocktail Promesa

To share, serves 4

Arturo Sánchez Iberian salchichón
Dehesa de los Llanos Manchego cheese
Our Russian salad with tuna and prawns
Gilda skewer with Venus clam and dressed oyster (4 u.)
Sirloin steak tartare with egg yolk and smoked eel

Main Course, served individually

Corvina with codium emulsion and Palo Cortado berrue blanc

Main Course, platter to share

Chargrilled aged beef loin

Dessert

Spiced chocolate

Drinks

White wine: Albariño or Godello
Red wine: Ribera del Duero Crianza
Beer, soft drinks and mineral water

75€
per person
VAT included

Our christmas *vegetarian & vegan menu*

by PROMESA

MS HOTELES
Mejor siempre

PROMESA

✦ RESTAURANTE & COCKTAIL BAR ✦

VEGETARIAN MENU

Promesa Cocktail

Vegetarian Russian salad

Tomato, walnut and parmesan tartare

Boletus croquettes

Artichokes with onions

Sautéed mushrooms with fried egg

Chocolate and EVOO Panna Cotta

Wines

White Wine S-NAIA Sauvignon Blanc
Red Wine Cerro Añón Crianza
Beer, Soft drinks and Water

65€
VAT inclusive

PROMESA

✦ RESTAURANTE & COCKTAIL BAR ✦

VEGAN MENU

Promesa cocktail

Salad of “papas aliñás” with mushrooms

Lentil salad with pumpkin and beet with honey vinaigrette

Artichokes with onions

Cabbage stew with chanterelles

Our vegetable garden
Mixed vegetables plate in textures

Sweet potato and quince compote

Wines

White Wine S-NAIA Sauvignon Blanc
Red Wine Cerro Añón Crianza
Beer, Soft drinks and Water

65€
VAT inclusive

RESERVATION TERMS

Payment
A 20% deposit is required to confirm the booking.
The remaining balance can be paid on the day
of the reservation or in advance.

Menu
All guests must select the same menu.

Minimum
8 guests.

Changes to the number of guests
Any adjustments to the number of guests must be confirmed at least
72 hours in advance for reductions and 24 hours for increases.
*Increases in the number of guests is subject to availability

Included drinks
Drinks included in the menu price cover the period from the start of the
meal until the last course is served.

Additional services
For special drinks or personalised menus, please consult our team.

Contact
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PROMESA
✦ RESTAURANTE & COCKTAIL BAR ✦

Promesa is more than a restaurant – it's an experience: a warm space with a Mediterranean soul, where every detail reflects our love of cuisine, culture, and the MS Hoteles signature.

Listed in the 2025 MICHELIN Guide.