

BARBILLÓN

Marbella

THE ART OF ENJOYMENT

BARBILLÓN

DOSSIER 2024

DOSSIER 2024



BARBILLÓN

Marbella

THE ART OF ENJOYMENT

TRADITION AND INNOVATION

Experience the perfect combination of authentic Mediterranean cuisine and culinary innovation in an exclusive setting.

Located in a prime location by the sea, Barbillón Marbella offers you an unparalleled experience that blends the best of gastronomy with a spectacular setting.

At Barbillón Marbella, we fuse innovative techniques with traditional recipes, always focusing on product quality. Enjoy a gastronomic offering that pays homage to timeless flavors with a contemporary and sophisticated touch, all in an elegant and relaxed atmosphere that will make your visit unforgettable.



MENÚS

CHRISTMAS MENUS

MENÚS





BARBILLÓN
Marbella
THE ART OF ENJOYMENT

BRINDIS MENU

TO START

Welcome drink cocktail

STARTERS

(Shared between 4 people)

My mother's Russian salad with shrimps

Andalusian-style baby squid with egg

Homemade Iberian ham croquettes

MAIN COURSE

(Choose one per person)

Beef cannelloni with truffle bechamel

Cod, mint peas, and Iberian ham sauce

DESSERT

Arabic cake

60€ p.p.



BARBILÓN
Marbella

THE ART OF ENJOYMENT

CELEBRATION MENÚ

TO START

Welcome drink cocktail

STARTERS

(Shared between 4 people)

Tempura shrimp tails with kimchi mayonnaise

Steak tartar nigiri with quail egg

Tuna tartar on limes

MANI COURSE

(Choose one per person)

Monkfish with Bilbaína sauce and pan-fried potatoes

Iberian pork at low temperature with Cumberland sauce

DESSERT

Arabic cake

70€ p.p.



BARBILÓN

Marbella

THE ART OF ENJOYMENT

SIGNATURE MENU

TO START

Welcome drink cocktail &
Gillardeau Oyster n° 5 with Bloody Mary shot

STARTERS TO SHARE

100% acorn-fed iberian ham
Scrambled eggs with tuna tartar and truffle
Steak tartar nigiri with quail egg
Tempura shrimp tails with kimchi mayonnaise
My mother's Russian salad with shrimps

MAIN COURSE

(Choose one per person)
Beef tenderloin Rossini style
Low temperature sea bass with red shrimp sauce

DESSERT

White chocolate and cheese cake

80€ p.p.



SPRING MENU (VEGETARIAN)

TO START

Welcome drink cocktail

STARTERS

(Shared between 4 people)

Puglia burrata with hazelnut pesto and roasted tomato
Avocado gazpacho with seasonal tomato and orange
Seasonal vegetable tartar with salmorejo and feta cheese
Tomato and mint cream

MAIN COURSE

(Choose one per person)

Grilled eggplant with pumpkin seeds and parmesan
Grilled artichoke flower with Montillana sauce
Seasonal mushroom ragout with Sherry wine
Grilled cauliflower steak with yogurt and curry sauce

DESSERT

Arabic cake

60€ p.p.



WINE CELLAR

Marqués de Riscal Verdejo D.O. Rueda

Jardín de la Emperatriz D.O.Ca Rioja

Mahou beer, soft drinks, still and sparkling water.

(The wine selection is subject to seasonal changes)

GENERAL TERMS & CONDITIONS

Service and wine cellar for 120 minutes.

Maximum permitted event time: until 02:00 AM.

Menus valid until January 20th, 2025.

All events must be fully prepaid 15 days before the event. No deposits are refundable.

Any activities or entertainment during the event must be communicated to Barbillón Marbella for approval.

Music during the event will be controlled by the restaurant and sound levels must not exceed agreed limits, especially after 00:00.

CANCELLATION POLICY

Notification of the **cancellation** of the event must be received in writing.

If cancellation is received more than one month before the event: 100% refund (except the 10% initial deposit).

If cancellation is received between 15 and 5 days before the event: 50% refund (except the 10% initial deposit).

If cancellation is made less than 5 days before the event: no refunds will be issued.

BARBILLÓN

Marbella

THE ART OF ENJOYMENT

Phone: (+34) 683 24 21 76

Email: eventos@barbillonmarbella.com

Website: barbillon.com/marbella

