

The title 'New Years Eve Menu' is written in a white, elegant cursive font, centered at the top of the menu. It is surrounded by several white snowflake illustrations of varying sizes and designs, set against a light blue background that transitions to a soft white at the bottom. A large, glowing white wreath made of small dots frames the central text.

New Years Eve Menu

Andalusian prawn ceviche
Salmon roe with celery juices
Foie gras mousse
Giant red prawn ceviche
Grilled red mullet
Lobster and it's bisque

Roast lamb with béarnaise-sauce and amanita mushrooms
Red apple ice cream and oloroso Sherry zabaglione

Champagne, wines and coffee

Price per person 200€

The logo for 'MESSINA' features a red, stylized flower icon above the brand name. The 'M' is significantly larger than the other letters, and a vertical line separates it from the rest of the name.

M|ESSINA



MENU

We have created 2 different “Tasting Menus” Every dish that are part of these menus can be also ordered “À la carte” which are on the last pages of this menu.

Each tasting menu is divided in five different stages, which have a singular and distinctive crockery form the next one, created by designers from all over the world, including Malaga.

We really hope you enjoy it.

Mauricio Giovanini



TASTING MENU

Crispy yucca and ceviche emulsion

Salsify, marinated shrimp and its broth

Manioc flower Mediterranean style cheese bread

Giant red shrimp tartar Lebanese style

Lamb “roast beef” and its jelly

Falafel and yogurt

Thin slices of cured duck breast, creamy yolk and poultry
broth

Grilled red mullet with vegetables and citrus juices

Wagyu beef with amanitas mushrooms in béarnaise
sauce

Roasted red apple ice cream with Oloroso sherry

This menu is to be served to all diners on the table

Price per person 75€ IVA (tax) included

Wine pairing 29€ per person

Cover charge 3.50€ per person



MENU
MESSINA

Dishes marked in bold are added to the previous menu

Crispy yucca ceviche

Salsify, marinated shrimp and its broth

Manioc flower Mediterranean style cheese bread

Salmon roe with concentrated essential celery juices

Crayfish with foie gras and sea urchin

Giant red shrimp tartar Lebanese style

Lamb “roast beef” and its jelly

Falafel and yogurt

Black beans and “zabaglione” onion soup

Traditional Spanish beans served with cod

Thin slices of cured duck breast, creamy yolk and poultry broth

Grilled red mullet with vegetables and citrus juices

Wagyu beef with amanitas mushrooms in béarnaise sauce

Roasted red Apple ice cream with Oloroso sherry

Chocolate with nougat ice cream

This menu is to be served to all diners on the table

Price per person 93€ IVA (tax) included

Wine pairing 39€ per person

Cover charge 3.50€ per person

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A LA CÀRTE MENU

TASTE TEASERS

Falafel

12€

Salmon roe with concentrated essential celery juices

12€

Traditional Spanish beans served with cod

14€

STARTERS

Crayfish with creamy sea urchin and foie gras

18€

Giant red shrimp tartar Lebanese style

22€

Lamb "roast beef" and its jelly

22€

Black beans and "zabaglione" onion soup

14€

Thin slices of cured duck breast, creamy yolk and
poultry broth

18€



MAIN COURSES

Grilled red mullet with vegetables and citrus juices
28€

Wagyu beef with amanitas mushrooms in béarnaise
sauce
32€

Pigeon with mole sauce
34€

DESSERTS

Creamy citrus
9€

Roasted red Apple ice cream with Oloroso sherry
10€

Chocolate with nougat ice cream
10€

Andalusian Cheese selection
14€

*Cover charge 3,50€ per person. Includes bread, olive oil
and snacks*