



*Christmas &  
New Year at*



To Reserve:  
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**Christmas Eve Dinner at  
The Geranium 2024**

Kir Royale on Arrival

\*

**Chefs Breads**

cinnamon cream, Irish butter

\*

**Terrine of Game**

with foie gras, toasted brioche, onion and raisin marmalade  
or

**Sou-vide Pink Duck Breast**

orange puree, sour cherries, crispy duck

\*\*

**Champagne Cured Salmon**

with a shot of champagne, pickled cucumber, wakame, lemon caviar, yuzu

\*\*

**Chef's Beef Wellington**

truffle mash, mushroom duxelles, wild mushrooms, baby leeks and red wine jus  
or

**Sou-vide Turkey Breast**

bon-bon leg, cranberry tart tatin, chestnuts, juices and red cabbage

**Fillet of Turbot**

courgette scales, saffron emulsion, potato cake, Champagne morel sauce

\*\*

**Crispy Cinnamon Spiced Apple Tart**

Christmas pudding ice cream  
or

**Chocolate Forest**

gold leaf and blackberries

\*\*\*

**VEGETARIAN AND VEGAN ALTERNATIVES AVAILABLE ON REQUEST**

**ASK ABOUT OUR SELECTION OF WINES  
TO ACCOMPANY EACH COURSE OF YOUR MEAL**

35/45/65€

**PLEASE NOTE AN OPTIONAL 5% SERVICE CHARGE WILL BE ADDED**



# GERANIUM

CHEF STEVEN SAUNDERS

125€  
including  
GERANIUM  
red, white  
and rosé  
wines



## CHRISTMAS DAY LUNCH 2024

### Kir Royale

on arrival with smoked salmon canapes

+

### Chefs Breads

cinnamon cream, Irish butter

+

### Terrine of Game

duck confit celeriac remoulade, toasted brioche

+

### Scallops with Crispy Fried Black Pudding

truffle sauce and quail's egg

or

### BBQ Spiced Prawns

compressed watermelon, black garlic, sweet chilli, basil oil

\*\*

### Roast Turkey

roast potatoes, apricot stuffing, fresh cranberries, and all the trimmings

Family style vegetables, including buttered carrots, honey roasted parsnips, brussel sprouts with chorizo and cauliflower cheese

or

### Beef Wellington

truffled mash, mushroom duxelles, wild mushrooms, candied chestnuts and red wine jus. Family style vegetables, including buttered carrots, honey roasted parsnips, brussel sprouts with chorizo and cauliflower cheese

or

### Half a Fresh Lobster Thermidor

with a seafood risotto, lemon and caviar dressing, samphire

\*\*

### Grandma's Christmas Pudding

flamed in brandy, brandy butter and brandy sauce

or

### Mothers Topsy Trifle

with mulled wine fruits, strawberry jelly, Cointreau custard, toasted almonds

or



### Stilton or Mature Brie Cheese

peeled grapes, celery, walnut and raisin bread and chutney

\*\*\*

For those who would prefer to choose their wine from our wine list a supplement will be charged.

AN OPTIONAL 5% SERVICE CHARGE WILL BE ADDED.



2025

# GERANIUM

CHEF STEVEN SAUNDERS

175€  
including  
selected  
wines

## New Year's Eve Gala Dinner at The Geranium 2024

### Champagne Cocktails

on arrival with vegetarian and fish canapes

### Chef's Breads

lemon cream and Irish butter

### Amuse de Chef

### Game Terrine

with wild venison and foie gras

or

### Tartlet of Asparagus

garden peas, confit tomatoes and parmesan custard

### Scallops with Crispy Fried Black Pudding

truffle sauce and quail's egg

or

### Champagne Cured Salmon

with blini, sour cream and caviar

### Beef Wellington

truffled mash, mushroom duxelles, wild mushrooms, asparagus and red wine jus.

or

### Surf and Turf

half lobster with a thermidor glaze and fillet steak with a red wine jus

or

### Wild Mushrooms en Croute

onion puree, blue cheese cream, pickled pears and candied walnuts

### Chocolate Fondant

white chocolate sauce

or

### Champagne Panna Cotta

macerated fruits, chocolate tuille, gold leaf

or

### Stilton or Mature Brie Cheese

pegrapes, celery, walnut and raisin bread and chutney.

\*\*

### Grapes at Midnight

Chocolate Box

LIVE MUSIC FROM CAMPBELL BASS

For those who would prefer to choose their wine  
from our wine list a supplement will be charged.

AN OPTIONAL 5% SERVICE CHARGE WILL BE ADDED





**GERANIUM**  
CHEF STEVEN SAUNDERS



**CHRISTMAS LIVE MUSIC EVENINGS**  
**With Campbell Bass**  
**14TH AND 21ST DECEMBER**

**59€**  
**or 66€**

with half bottle of house wine  
per person

**Chefs Breads**

cinnamon cream, Irish butter

\*

**Steven's Famous Duck Salad**

orange tuille, mint, basil, coriander, pomegranate dressing,  
compressed cucumber

or

**Mulled Wine Cured and Glazed Salmon**

pickled cucumber, yuzu, lime, salmon caviar

\*\*

**Chef's tomato sorbet with panko mozzarella**

\*\*

**Beef Bourguignon**

truffle mash, robust red wine sauce, wild mushrooms and bacon

or

**Sou-vide Turkey Breast**

chestnut stuffing, cranberry juices, red cabbage

or

**Salmon Wellington**

Saffron sauce, creamy mash caviare

Family style vegetables with roasted parsnips, honey glazed carrots,  
Brussel Sprouts and crispy roast potatoes

\*\*\*

**Crispy Cinnamon Spiced Apple Tart**

Christmas pudding ice cream

or

**Chocolate Fondant**

Dark chocolate sauce and Chantilly cream

VEGETARIAN AND VEGAN ALTERNATIVES  
AVAILABLE ON REQUEST

OR ASK ABOUT OUR SELECTION OF WINES  
TO ACCOMPANY YOUR MEAL 25€/35€/65€

PLEASE NOTE AN OPTIONAL 5% SERVICE CHARGE WILL BE ADDED



39€



## THE GERANIUM TAPAS CHRISTMAS PARTY MENU INTRODUCED BY CHEF STEVEN AND HIS TEAM

Cava on arrival

\*

Bruschetta with confit tomatoes,  
basil, green olive tapenade

\*

Panko fried prawns (2 pieces)  
katsu curry dip, pickled oriental salad

\*

Scallop, black pudding,  
truffle sauce crispy pancetta

\*

Famous crispy duck salad,  
pomegranate, basil, mint

\*

Sous-vide Turkey Breast, Brussel chiffonade cranberry dip  
or

Mini beef bourguignon,  
truffle mash

\*

Cherry sponge,  
Christmas pudding ice cream

or

Stilton cheese,  
homemade crackers, red onion chutney

\*

Please note that other dishes can be offered to this menu as alternatives.  
vegetarian and vegan dishes can be provided

### OPTIONAL DRINKS PACKAGE 1

Cava on Arrival  
House Red, White and Rosé  
(approx. ½ bottle p/p)  
Water and Soft Drinks  
25€ p/p

### OPTIONAL DRINKS PACKAGE 2

Cava on Arrival  
Sauvignon Blanc,  
Ribera del Duero,  
Rose Penedes  
(approx. ½ bottle p/p)  
Water and Soft Drinks  
35€ p/p

AN OPTIONAL OPEN BAR IS AVAILABLE  
AT AN EXTRA 20€ PER PERSON  
PLEASE INFORM US OF ANY ALLERGIES YOU MAY HAVE  
VEGETARIAN OPTIONS AVAILABLE

PLEASE NOTE AN OPTIONAL 5% SERVICE CHARGE WILL BE ADDED



**Chef Steven Saunders Presents His  
Special Christmas Party Lunch Menu  
MINIMUM 8 GUESTS**

**Wild Mushroom Velouté**

Truffle oil and croutons

or

**Mulled Wine Cured and Glazed Salmon**

pickled cucumber, yuzu, lime, salmon caviar

**45€**

\*\*

**Traditional Roast Turkey**

chestnut stuffing, cranberry sauce, bacon roll, red cabbage,

Yorkshire pudding

or

**Salmon Wellington**

Saffron emulsion, creamy mash, caviar

Family style vegetables with roasted parsnips, honey glazed carrots,  
Brussel Sprouts and crispy roast potatoes

\*\*

**Crispy Cinnamon Spiced Apple Tart**

Christmas pudding ice cream

or

**Grandma's Traditional Christmas Pudding**

brandy sauce

\*\*\*\*

Handmade Geranium chocolates and a glass of port,  
brandy, wine or chupito +12€

**INCLUDES ½ BOTTLE OF HOUSE WINE PER PERSON**

AN OPTIONAL OPEN BAR IS AVAILABLE  
AT AN EXTRA 20€ PER PERSON

\*\*\*

**VEGETARIAN AND VEGAN MENUS AVAILABLE ON REQUEST**

PLEASE NOTE AN OPTIONAL 5% SERVICE CHARGE WILL BE ADDED



**GERANIUM**  
CHEF STEVEN SAUNDERS



**Chef Steven Saunders Presents His  
Special Christmas Menu  
Evenings only, Tuesday to Friday**

**Cava on Arrival**

+

**Chefs Breads**  
cinnamon cream, Irish butter

\*

**Steven's Famous Duck Salad**

orange tuille, mint, basil, coriander, pomegranate dressing, compressed cucumber

or

**Mulled Wine Cured and Glazed Salmon**

pickled cucumber, yuzu, lime, salmon caviar

\*\*

**Beef Bourguignon**

truffle mash, robust red wine sauce, wild mushrooms and bacon

or

**Sou-vide Turkey Breast**

chestnut stuffing, cranberry juices and red cabbage

or

**Salmon Wellington**

Saffron emulsion, creamy mash, caviar

\*\*

Family style vegetables with roasted parsnips, honey glazed carrots,  
Brussel Sprouts and crispy roast potatoes

\*\*\*

**Crispy Cinnamon Spiced Apple Tart**

Christmas pudding ice cream

or

**Chocolate Fondant**

Dark chocolate sauce and Chantilly cream

\*\*\*

**VEGETARIAN AND VEGAN MENUS AVAILABLE ON REQUEST  
ASK ABOUT OUR SELECTION OF WINES FOR YOUR MEAL 35€/45€/65€**

**49€**

INCLUDES ½ BOTTLE  
OF HOUSE WINE  
PER PERSON

PLEASE NOTE AN OPTIONAL 5% SERVICE CHARGE WILL BE ADDED



49€



## TASTING MENU

### Cava on arrival

*Cava a la llegada*

### Chef's Breads

spiced lemon cream and Irish butter

*Panes del Chef crema de limón especiada y mantequilla irlandesa*

### Chef's Amuse

*Amuse de Chef*

### Tartlet Baba Ghanoush

aubergine caviar crème fraîche, king oyster mushrooms,  
crispy aubergine, honey

*crema fresca de caviar de berenjena, champiñones ostra,  
berenjena crujiente, miel*

### Sea Bass Tartare

lime, Dijon, olive oil, garlic croutons

*Tartar de Lubina lima, Dijon, aceite de oliva, picatostes de ajo*

or

### Panko Fried Mozzarella

with tomato sorbet and basil oil

*Mozzarella frita con panko con sorbete de tomate y aceite de albahaca*

### Korean Style BBQ Pork Belly

sweet and sour pineapple, XO sauce

*Panceta de Cerdo BBQ estilo Coreano, piña agri dulce, salsa XO*

or/o

### Salmon Wellington

with a tarragon mousseline, saffron sauce

*Salmón Wellington con muselina de estragón y salsa de azafrán*

\*\*\*

ASK FOR OUR DESSERT MENU (NOT INCLUDED)

VEGETARIAN AND VEGAN ALTERNATIVES AVAILABLE ON REQUEST

ASK ABOUT OUR SELECTION OF WINES TO

ACCOMPANY EACH COURSE OF YOUR MEAL 35/45/65€

*ALTERNATIVAS VEGETARIANAS Y VEGANAS DISPONIBLES BAJO PEDIDO*

*PREGUNTA POR NUESTRA SELECCIÓN DE VINOS*

*PARA ACOMPAÑAR CADA PLATO DE TU COMIDA 35€/45€/65€*

PLEASE NOTE, AN OPTIONAL 5% SERVICE CHARGE WILL BE ADDED - TENGA EN CUENTA QUE SE ADREGARÁ UN CARGO POR SERVICIO OPCIONAL DEL 5%



69€



## TASTING MENU

### Cava on arrival

*Cava a la llegada*

### Chef's Breads

spiced lemon cream and Irish butter

*Panes del Chef crema de limón especada y mantequilla irlandesa*

### Chef's Amuse

*Amuse de Chef*

### Sous-vide Pink Duck Breast

crispy fried oriental duck, orange puree, mint, coriander

*pato oriental frito crujiente, higos caramelizados, puré de naranja, menta, cilantro*

### Scallops St Jacques

truffle, gruyere cheese, crispy leeks

*Vieiras St Jacques trufa, queso gruyere, puerros crujientes*

or

### Mulled Wine Cured and Glazed Salmon

roasted golden beetroot, pickled fennel, lemon caviar

*Salmón Curado y Glaseado con Vino Caliente remolacha dorada asada,  
hinoja encurtida, caviar de limón*

### Chef's Beef Wellington

truffle mash, mushroom duxelles, wild mushrooms, asparagus and red wine jus

*puré de trufa, duxelles de setas, setas, espárragos y jugo de vino tinto*

or

### Breast of Pheasant

parsnip puree, pickled brambles, caramelized chestnuts, Brussel leaves

*Pechuga de Faisán puré de chirivías, zarzas encurtidas,  
castañas caramelizadas, hojas de Bruselas*

or

### Fillet of Turbot

courgette scales, saffron emulsion, potato cake, Champagne morel sauce

*Filete de Rodaballo escamas de calabacín, emulsión de azafrán, pastel de patatas, salsa de colmenillas al champán*

### Chateaubriand for Two Persons

served at your table, smoked rosemary, chestnut mushrooms, slow roasted basil tomatoes

+ 15€pp

*Chateaubriand para dos personasservido en la mesa, ramero ahumado, champiñones castañas, tomates con albahaca asados a fuego lento+ 7,50€pp*

*Please ask for our dessert menu (included)*

*Pregunte por nuestro menú de postres (incluido)*

VEGETARIAN AND VEGAN ALTERNATIVES AVAILABLE ON REQUEST  
ASK ABOUT OUR SELECTION OF WINES TO ACCOMPANY EACH COURSE OF YOUR MEAL 35/45/65

ALTERNATIVAS VEGETARIANAS Y VEGANAS DISPONIBLES BAJO PEDIDO  
PREGUNTA POR NUESTRA SELECCIÓN DE VINOS PARA ACOMPAÑAR CADA  
PLATO DE TU COMIDA 35€/45€/65€€





CONTACT US FOR  
FORTHCOMING DETAILS  
OF BOXING DAY LUNCH  
&  
NEW YEARS  
HAIR OF THE DOG MENUS





GIVE THE GIFT OF A  
GASTRONOMIC CHRISTMAS



WITH A CHRISTMAS GIFT  
**VOUCHER**

FOR  
50€/100€/150€  
*or whatever amount you choose*

*email:* [contact@thenewgeranium.com](mailto:contact@thenewgeranium.com)

*to order your voucher*

*The Geranium*  
*Avenida Mare Nostrum 13,*  
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*Mijas Costa,*  
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