

MENU A

STARTERS TO SHARE

ROASTED RED PEPPER HUMMUS
With walnuts, EVOO and pita

CHORIZO & CHICKEN CROQUETTES
*Homemade croquettes with criollo chorizo
and roast chicken, served with
chimichurri mayonnaise*

ANGUS SALAD 2.0
*Baby gem lettuce with Roquefort, caramelised
walnuts, apple and radish, with house dressing*

MAIN COURSE CHOICE OF

ANGUS SIRLOIN "ENTRECOTE" 250g.
Cooked to your liking and served with baked potato

PORK KNUCKLE K-SLOW-POP
*Slow-cooked at low temperature,
glazed with Korean barbecue sauce
and served with stewed wheat*

TAGLIATELLE ALLA VODKA
*Pasta with fresh salmon and king prawns in a
creamy vodka sauce*

DESSERT

DULCE DE LECHE PANCAKE
Vanilla ice cream and dulce de leche sauce

The menu includes:
Still water, soft drinks, draught Heineken beer
and 1 bottle of ANGUS Selection wine
per 4 guests

56€

PRICE PER PERSON
VAT INCLUDED



Are you organising the Christmas party?

We know everything that goes into
organising a celebration. That's why we want
to thank you for your trust with a
€25 GIFT VOUCHER*.

Make your reservation during the month of
November and enjoy your gift voucher at any
of our restaurants from 7 to 31 January 2027.

RESERVATIONS:

ANGUS.ES

MARBELLA
Avenida del Duque
de Ahumada, 9
Marbella
Tel: 951 91 50 91

PLAYAMAR
Paseo Marítimo 69
Torremolinos
Málaga
Tel: 951 50 53 53

PUERTO MARINA
Puerto Marina
Benalmádena
Tel: 952 575 798

MUELLE UNO
C.C. Muelle Uno, Local 55
Puerto de Málaga
Málaga
Tel: 952 001 120

TORREQUEBRADA
Av. del Sol, 5
(detrás -Sunset Beach)
Benalmádena
Tel: 951 778 773

FUENGIROLA
Pasaje de Correos, 4
C. Larga, 8
Fuengirola
Tel: 609 006 697



RESTAURANTES
Angus

CARNES A LA BRASA
STEAKHOUSE

**CHRISTMAS MENU
2026**

MENUS TO SHARE
MOMENTS TO REMEMBER

Happy holidays

MENU B

STARTERS TO SHARE

ROASTED RED PEPPER HUMMUS
With walnuts, EVOO and pita

DUO OF HOMEMADE CROQUETTES
*Creamy cured beef and chori-pollo croquettes
(criollo chorizo and roast chicken) with chimichurri
mayonnaise*

SELECTION OF ARGENTINIAN EMPANADAS
*Fillings: criollo beef, Menonita, shredded beef, and
spinach with cheese*

MAIN COURSE CHOICE OF

ANGUS SIRLOIN "ENTRECOTE" 300g.
Cooked to your liking and served with baked potato

SMOKED BEEF SHANK LASAGNE
With grilled vegetables

SALMON & KING PRAWN SKEWER
*Salmon and king prawn skewer with charred
avocado, roasted pepper mayonnaise, leaves and
herbs in lavash bread*

DESSERT

CHOCOLATE BROWNIE
*Vanilla ice cream and white chocolate sauce
infused with Baileys*

The menu includes:
Still water, soft drinks, draught Heineken beer
and 1 bottle of ANGUS Selection wine
per 4 guests

59€

PRICE PER PERSON
VAT INCLUDED

MENU C

STARTERS TO SHARE

SEASONAL TOMATO TARTARE
With smoked buffalo mozzarella and EVOO

ANGUS BEEF BURGER SLIDERS
Mini Angus gourmet beef burgers

CHARGRILLED CARROTS
Glazed and smoked with Tzatziki

GRILLED SAUSAGE PLATTER
*Criollo chorizo, black pudding and
Navarra chistorra sausage*

MAIN COURSE CHOICE OF

ANGUS RIB-EYE 300g.
Cooked to your liking and served with baked potato

ANGUS BEEF FILLET 200g.
*Cooked to your liking and served with
homemade chips*

SEA BASS MARINATED ON THE GRILL
*Served butterflied, with baby potatoes, sautéed
artichokes and lemon*

DESSERT

ANGUS PIONONO MMXXVI
*Sponge roulade lightly scented
with Christmas spices and aged rum*

The menu includes:
Still water, soft drinks, draught Heineken beer
and white, rosé and red wines by the glass
from our ANGUS Selection

65€

PRICE PER PERSON
VAT INCLUDED

MENU D

WELCOME COCKTAIL STARTERS TO SHARE

WAGYU CECINA
With truffle oil and smoked Idiazabal cheese

DUCK FOIE GRAS
With caramel and toasted brioche

WARM SALAD
*Baby rocket, peach and chargrilled sweet potato
with yoghurt cream and nuts*

FIRST COURSE
CONFIT CORVINA
Beetroot cream and green aioli

SECOND COURSE
AGED BEEF CHOP
With potatoes cooked in the charcoal oven and beer

DESSERT

STICKY TOFFEE PUDDING
*Served with vanilla Bourbon ice cream, toffee sauce
and fleur de sel*

WINE SELECTION
*Paired with wines from the ANGUS Experience's own
vintage selection*

White - Coupage, DOCa Rioja
Rosé - Coupage, DOCa Rioja
Red - Ribera del Duero (Magnum)
Red - Coupage, DOCa Rioja (Magnum)
La Vie en Rose - DO Cava

The menu includes:
Mineral water, soft drinks, beer, and one spirit with
mixer or liqueur from our international selection
are included

89€

PRICE PER PERSON
VAT INCLUDED