

SPECIAL MENUS

Christmas

22/23

EL PATIO DE
ATOCHA



PALACIO
ATOCHA

MADRID · BY COOLROOMS MANOR HOTELS

CHRISTMAS EVE MENU

WELCOME COCKTAIL

Christmas eve bubbles cocktail
Cava / Cherry liquor / Bitter peychaud`s



CHEF'S APPETIZER

Light vichyssoise with shrimp and wild asparagus



STARTER

Artichoke and cecina cured beef cannelloni with oloroso velouté



FISH

Wild sea bass with dry vermouth beurre blanc sauce



COCKTAIL (TROU NORMAND)

Frozen passion fruit daiquiri
Ron / Passion fruit liquor / Lime



MEAT

Boneless lamb ingot with mushrooms assortment
and truffled parmentier



DESSERT

Nougat millefeuille, chantilly and praline sauce



PAIRING

White wine: José Pariente 2021 (D.O. Rueda)
Red wine: Marqués de Vargas Reserva 2017 (D.O. Rioja)
Sparkling wine: François Montand Brut (A.O.C. Champagne)

€109 (VAT INCLUDED)

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NEW YEAR'S EVE

WELCOME COCKTAIL

Hibiscus bubbles
Cava / Hibiscus flower



CHEF'S APPETIZER

Grilled scallop in mango tiger milk



Marinated salmon carpaccio
with green apple and dill crème fraîche



STARTER

Boletus and shrimp ravioli
with rosemary and shitake sauce



FISH

Grouper thermidor with saffron
and smoked pumpkin cream



COCKTAIL (TROU NORMAND)

Cool thyme & lemon sorbet
Vodka / Limoncello / Tomillo



MEAT

Rossini sirloin



DESSERT

Pistachio and raspberry cream
with champagne gelée



WINERY

White wine: Pazo de San Mauro 2021 (D.O. Rias Baixas)

Red wine: Pesquera Reserva 2018 (D.O. Ribera del Duero)

Sparkling wine: Bollinger Spécial Cuvée Brut (A.O.C. Champagne)

€175 (VAT INCLUDED)

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NEW YEAR BRUNCH 2023

· From 12:00pm to 2pm ·

TO START

Coffee of your choice
Fresh squeezed orange juice
Multifruit smoothie
Assorted viennoiserie
Toast with tomato, extra virgin olive oil, butter and jams
Yogurt with red fruits



MAIN DISHES

Eggs benedict · 🌱 🍷 🍷
Smoked salmon and avocado toast · 🍷 🍷
Mini bread with sobrasada, honey with mahón cheese · 🌱 🍷 🍷
Cochinita pibil tacos with pickled onion · 🌱



TO CONCLUDE

Cheesecake
🌱 🍷 🍷
Mimosa



Drinks will be included during the brunch:
Water, soft drinks, beer, white wine, red wine and cava



€50 (VAT INCLUDED)

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THREE KING'S DAY MENU

CHEF'S APPETIZER



STARTER

Seafood cream with flambéed shrimp



FISH

Confit cod millefeuille with leek soup and torrezno



MEAT

Low temperature glazed beef ribs
with cauliflower puree



DESSERT

Cheesecream



BODEGA

White wine: Blanco Nieva 2021 (D.O. Rueda)

Red wine: El Lagar de Isilla Gestión 2019 (D.O. Ribera del Duero)



Water, beer, soft drink and coffee



€65 (VAT INCLUDED)

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