

GROUPS MENU

Christmas

22/23

EL PATIO DE
ATOCHA



PALACIO
ATOCHA

MADRID · BY COOLROOMS MANOR HOTELS



MENU 1

CHEF'S APPETIZER

STARTER

Seafood cream with flambéed prawns
and passion fruit



MAIN COURSE OF YOUR CHOICE

Grilled sea bass Monkfish with creamy celery
and yellow curry sauce



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Iberian beef cheeks with
Pedro Ximénez sauce



DESSERT

Creamy cheesecake on cookie dough



WINERY

White wine Nieva Verdejo D.O. Rueda
Red Wine Vilicus Crianza D.O. Rioja

Water, beer, soft drinks and coffee

€45 (PAX)

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MENU 2

CHEF'S APPETIZER

STARTER

Burrata salad with infused tomato
and basil oil



FISH

Marinated tuna tartar with guacamole
and roasted corn powder



MEAT

Beef tenderloin with roasted potatoes
and its own sauce



DESSERT

Creamy lemon with crunchy meringue



WINERY

White wine Nieva Verdejo D.O. Rueda
Red Wine Vilicus Crianza D.O. Rioja

Water, beer, soft drinks and coffee

€60 (PAX)

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MENU 3

CHEF'S APPETIZER

STARTER

Mixed sprouts with chipotle king shrimp,
guacamole and papaya vinaigrette



FISH

Grilled turbot with bilbaina sauce
and baked potato



MEAT

Boneless lamb with truffled parmentier



DESSERT

Chocolate brownie with hazelnut praline



WINERY

White wine Nieva Verdejo D.O. Rueda

Red Wine Vilicus Crianza D.O. Rioja

Water, beer, soft drinks and coffee

€75 (PAX)

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