

EL PATIO DE  
ATOCHA

---

GROUP MENU

---

# Christmas 23/24



PALACIO  
ATOCHA

MADRID · BY COOLROOMS MANOR HOTELS



## COCKTAIL OPTION



Gazpacho from Jerez

Creamy aubergine flambé



King prawn mayo salad



Tuna tartar with guacamole



Blue cream cheese with walnuts  
and smoked salmon



Codfish and kimchee fritters



Crunchy prawn  
and sweet chilly skewer



Iberian ham croquettes



Nikkei torrezno (crispy Spanish bacon)



Crunchy sobrasada  
and honey (chorizo paté)



## DESSERT

Lemon cream with crispy meringue



## WINERY

White: Nieva Verdejo D.O. Rueda

Red: Vilicus Crianza Tempranillo D.O. Rioja



Beer, soft drinks and water

---

49€ (PAX)

---



EL PATIO DE  
ATOCCHA





# MENU 1



## CHOOSE AN APPETIZER

Pumpkin and miso soup  
with creamy goat cheese  
and toasted nuts



Light vichyssoise soup  
with king prawns and green asparagus



## CHOOSE A MAIN COURSE

Grilled Iberian presa  
with French fries and candied piquillo



Tuna tartar with guacamole,  
toasted corn powder and wakame



## DESSERT

Saffron torrija  
with rice pudding foam and cinnamon



Christmas sweets



## WINERY

White: Nieva Verdejo D.O. Rueda

Red: Vilicus Crianza Tempranillo D.O. Rioja



Beers, wines, and soft drinks

Coffee

---

49€ (PAX)

---



EL PATIO DE  
ATOCHA





## MENU 2



### CHOOSE AN APPETIZER

Mixed leaves with chipotle prawns  
and papaya vinaigrette



Burrata with infused bio tomato  
and basil oil



### CHOOSE A MAIN COURSE

Iberian pork cheeks in mole sauce



Wild seabass with celery cream  
and yellow curry sauce



### DESSERT

Cheesecake  
with wild berries coulis



Christmas sweets



### WINERY

White: Nieva Verdejo D.O. Rueda

Red: Vilicus Crianza Tempranillo D.O. Rioja



Beers, wines, and soft drinks

Coffee

---

59€ (PAX)

---



EL PATIO DE  
ATOCCHA





## MENU 3

### APPETIZER

Roasted peppers  
and tuna salad  
with piparra vinaigrette



### STARTER

Seafood soup  
with king prawns flambé  
and passionfruit gel



### MEAT

Glazed Angus rib  
with cauliflower cream and mint oil



### DESSERT

Lemon cream  
with crunchy meringue



### WINERY

White: Mil Rios Godello D.O. Valdeorras

Red: Gestación. Tempranillo D.O. Ribera del Duero



Beer, soft drinks and water

Coffee

---

65€ (PAX)

---



EL PATIO DE  
ATOCCHA