



Christmas 23/24

EL **PATIO** DE
ATOCHA



PALACIO
ATOCHA

MADRID · BY COOLROOMS MANOR HOTELS

CHRISTMAS EVE
MENU



WELCOME COCKTAIL

Christmas eve bubbles



APPETIZER

Goat cheese mousse and asparagus
with sundried tomato chutney



STARTER

Vermouth and clam chowder



FISH

Grouper with seed crust
over spinach cooked in ham juice



COCKTAIL (LE TROU NORMAND)

Frozen Madrid



MEAT

Boneless lamb in got
with mushrooms and truffle parmentier



DESSERT

Walnuts and spiced rum cake
with vanilla foam and grilled peaches



WINERY

White wine: Casar de Burbia (D.O. Bierzo)
Red wine: Lindes de Remelluri Labastida (D.O. Rioja)
Sparkling wine: Agustí Torello Mata Reserva Brut

NEW YEAR'S EVE
MENU



WELCOME COCKTAIL

Maraschino french 75



APPETIZER

Marinated salmon carpaccio
with avocado and papaya emulsion



STARTER

Boletus and shrimp ravioli in rosemary and shitake sauce



FISH

Sole fish with noisette potatoes
and yuzu and tarragon béarnise sauce



COCKTAIL (LE TROU NORMAND)

Piscool sorbet



MEAT

Sirloin steak rossini style



DESSERT

Semicold white chocolate
with red licorice sauce and amaretto
and angostura perfume



WINERY

White wine: Pazo San Mauro (D.O. Rias Baixas)
Red wine: Matarromera Crianza (D.O. Ribera del Duero)
Sparkling wine: Bollinger Special Cuvée Brut

NEW YEAR'S
BRUNCH



LET'S START WITH...

Coffee

Orange or detox juice

Pastries

Toast with tomato purée, Extra Virgin Olive Oil, butter and jams



CHOOSE A MAIN COURSE

Eggs Benedict with crispy bacon

Avocado and smoked salmon toast

Cochinita pibil tacos with pickled onion



CHOOSE A MAIN DESSERT

Cheesecake with berries

French toast

Yogurt with berries



COCKTAIL

Mimosa

Fruit smoothie



DRINKS

Included during the service: beer, wine, soft drinks and water

THREE KING'S DAY
MENU



STARTER

Seafood soup with king shrimp flambé
and passion fruit gel



FISH

Tuna tartar with guacamole and wakame



MEAT

Glazed angus rib with creamy cauliflower



DESSERT

Creamy cheesecake



WINERY

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

Red wine: Vilicus Tempranillo (D.O. Rioja)

Sparkling wine: Agustí Torelló Mata Reserva Brut