



Christmas Eve
Gala menu

EL PATIO DE
ATOCHA



PALACIO
ATOCHA

MADRID - BY COOLROOMS MANOR HOTELS

Welcome Cocktail

Local cheeses

100% Iberian Bellota Ham Anselmo Pérez (DO Gujuelo)

Negroni Sbagliato

Appetizer

Beet foam and melon "ajo blanco" with ham shavings

Caramelized foie gras mi-cuit with passion fruit pulp

5 J Iberian ham croquettes

Starters

Light cream with lobster and clams

Crayfish

From the sea

Wild turbot in roasted garlic pil-pil sauce and tear-drop peas

Trou Normand Cocktail

From the land

Rack of lamb with creamy pumpkin, mint, and yogurt

Something Sweet...

Citrus mille-feuille with ponzu gel

Strawberry gummy

Wine Selection

Laventura Malvasía (DOC Rioja)

Abadía Retuerta Selección Especial (DOP Abadía Retuerta)

Abele 1757 Brut (DO Champagne)



New Year's
Eve Gafa menu

EL PATIO DE
ATOCHA



PALACIO
ATOCHA

MADRID · BY COOLROOMS MANOR HOTELS

Welcome Cocktail

Local cheeses

100% Iberian Bellota Ham Anselmo Pérez (DO Guijuelo)

Saint Germain Spritz

Appetizers

Caviar blini with champagne foam

Nori seaweed taco, Idiazabal cheese cream, and quince gel

Panipuri with razor clam, yellow chili, and sorrel sprout

Starters

Smoked Iberian pork carpaccio and beetroot,
goat cheese cream with strawberry vinaigrette

Scallop with cauliflower cream and lemon-caper butter

From the sea

Snapper with pistachio crust, Thai sambal sauce, and pickled green papaya

Trou Normand Cocktail

From the land

Wagyu tataki with sundried tomatoes and light port sauce

Something Sweet...

Pavlova filled with Catalan cream and berries

Citrus baba with Cava

Wine Selection

Majuelo de Chivitero (DO Rueda)

Pago de Carraovejas (DO Ribera del Duero)

Perrier-Jouët Blanc de Blancs (DO Champagne)