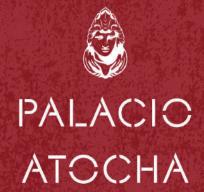
Group
MENUS

EL PATIO DE
ATOCHA



Cocktail

Octopus and prawn salad
Smoked cod Gilda with pickled Cherry
Blini with crab salad and salmon roe
Mini brioche with sirloin steak tartare, wholegrain
mustard, and fine pickles
Beetroot and chickpea hummus
Foie royal with Pedro Ximénez gelée

Castilian consommé

Aged rib croquette

Truffled parmentier with cured egg yolk

Grilled pork ear taco with spicy sauce

Mini cheek burger with mushrooms and mint

Grilled marinated salmon with pickled vegetable cream

Puff pastry with lemon cream and ponzu gel Our chocolate truffle with green pistachio

Beverages

Water, soft drinks, beer White Nieva, Verdejo, D.O. Rueda Vilicus Crianza, Tempranillo, D.O. Rioja

> 90 minutes Minimum required: 20 people







Menu 1



Starter

Castilian consommé with truffled poached egg

Main course to choose

Iberian pork presa with creamy carrot and winter mushrooms

Marinated salmon with beetroot and fine herb emulsion

Something sweet...

Curd with chestnut honey and caramelized walnuts

Beverages

Water, soft drinks, beer White Nieva, Verdejo, D.O. Rueda Vilicus Crianza, Tempranillo, D.O. Rioja

Coffee included





Menu 2

Chef's aperitif

Starter

Grilled confit artichoke with cured egg yolk and ham shavings

Fish

Hake in green sauce with clams

Meat

Lamb loin with truffled parmentier

Something sweet...

Lemon puff pastry with Chantilly cream and ponzu gel

Beverages

Water, soft drinks, beer Vionta Albariño, D.O. Rías Baixas Selección Especial, D.O. Ribera del Duero

♦ Coffee included





Menu 3

Chef's aperitif

Starter

Light seafood bisque with clams
Grilled confit artichoke with cured egg yolk and ham shavings

Fish

Monkfish and prawn meatballs in their own jus

Meat

Dry-aged beef supreme with port sauce and golden sautéed potatoes

Something sweet...

Puff pastry tart with cream and red berries

Beverages

Water, soft drinks, beer Vionta Godello, D.O. Monterrei Orube Crianza, D.O. Rioja

Coffee included



