

*Christmas*  
MENUS

EL PATIO DE  
ATCCHA



PALACIO  
ATCCHA





GALA MENU

# *Christmas Eve*

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# *Christmas Eve*

## GALA MENU

### *Welcome in Suite 19 with live music*

Sunset Spritz Cocktail, served with a selection of Spanish cheeses, freshly sliced ham, and Abelé 1757 Brut Champagne

### *Appetizers*

Aged beef croquette

Foie micuit stuffed with macerated strawberries on spiced bread

Huelva white prawn carpaccio with citrus dressing

### *Main Courses*

Seafood bisque with clams and caviar roe

Wild turbot with baby vegetables

Lamb loin with aniseed pumpkin cream and osmosed pear

### *Something sweet...*

Wafers filled with Jijona cream and salted toffee

Mignardises

### *Wine Selection*

Abelé 1757 Brut (Champagne A.O.C.)

Aprisco Reserva (Ribera del Duero D.O.)

Pago de Carraovejas (Ribera del Duero D.O.)



245€

Per person. VAT included



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GALA MENU

*New Year's Eve*

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# *New Year's Eve* GALA MENU

*Welcome in Suite 19 with live music*

Coconut Margarita Cocktail, served with a selection of Spanish cheeses, freshly sliced ham, and Abelé 1757 Brut Champagne

## *Appetizers*

Grilled scallop with caviar, truffle oil, and citrus,  
garnished with cured beef shavings

Prawn and wild mushroom ravioli

Savory macaron with Torta del Casar, black garlic, and chestnut honey

## *Principales*

Cannelloni of pitu de caleya (Asturian chicken) with creamy corn

Lobster tail ceviche with passion fruit and pear

Roasted monkfish timbale with fennel cream

Grilled Wagyu with smoked salt (80g)

## *Something Sweet...*

Three-citrus tartlet

Chocolate mignardises

## *Wine Selection*

Bollinger Brut (Champagne A.O.C.)

Fillaboa (Rías Baixas D.O.)

Arzuaga Reserva (Ribera del Duero D.O.)



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295€

Per person. VAT included

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