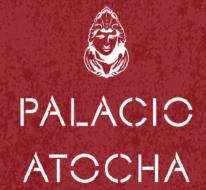
Christmas MENUS EL PATIO DE ATOCHA







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







New Year's Eve GALAMENU

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.)





295€ Per person. VAT included

