GALA MENU

Christmas Eve

EL PATIO DE ATOCHA

PALACIO ATOCHA

GALA MENU

Christmas Eve

Welcome in Suite 19 with live music

100% acorn-fed Iberian ham, a selection of Spanish cheeses,
and Bollinger Brut Special Cuvée Champagne.

Appetisers

Delicate Atlantic langoustine bisque with Oloroso Sherry

Chargrilled brioche with Cantabrian anchovy,
sun-dried tomato butter and tarragon

Lightly cured Iberian pork presa with a delicate Manchego cheese
cloud, sweet potato and fig essence

Starter

Huelva scallop and white prawn tartare
with coral jus and samphire

Main courses

Chargrilled grouper with seasonal cardoons and Málaga-style gazpachuelo

Aged beef tournedos with winter black truffle béarnaise and asparagus

A sweet finale...

Caramelised egg yolk with tonka bean-infused mascarpone mousse

Petits -fours

Wine selection

Bollinger Special Cuvée Brut · A.O.C. Champagne

Ostatu Blanco, Viura & Malvasía · D.O.C. Rioja

Arzuaga · D.O. Ribera del Duero

PALACIO ATOCHA

210€

Per person. VAT included

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GALA MENU

New Year's Eve

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PALACIO ATOCHA

GALA MENU

New Year's Eve

Welcome in Suite 19 with live music

100% acorn-fed Iberian ham, Gillardeau No. 3 oyster bar
and Bollinger Special Cuvée Brut Champagne

Appetisers

Foie gras terrine with black Muscat grape gel and a heart of escarole

Crisp crème fraîche sphere topped with Baeri caviar

Charred Tudela artichoke with Iberian dashi and smoked eel

Starter

Blue lobster, grilled and in tempura,
with Campo Real olive escabeche

Main courses

Wild sea bass with roasted onion jus and pine nut praline

Roasted pigeon with sweet potato gnocchi,
sage butter and poultry demi-glace

A sweet finale...

Guanaja and Caramélia chocolate mi-cuit with Bourbon vanilla espuma

The Twelve Lucky Grapes

Wine selection

Bollinger Brut

Fillaboa (D.O. Rías Baixas)

Pago de los Capellanes (D.O. Ribera del Duero)

290€

Per person. VAT included

+ 60€ :Open bar with party favours until 2:30 a.m.

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