



Cocktails

Linea Ramon Freixa Grupos
HOTEL ÚNICO MADRID

Oferta 2022 *Por Ramon Freixa chef galardonado
con 2 estrellas Michelin*

Hotel Único

MADRID



RAMON FREIXA
MADRID



A smile. First thing in the morning and last thing at night. The sensation of savouring something skilfully prepared. Smiling. When sprinkling sugar over something, when there's nothing left on a plate. Laughing, smiling together. I have a great time when cooking, because it's crazy, because it reminds me of life, and optimism and happy feelings. I cook so that I can share my stories with you, with anyone who shares my table and with all those who'll come in the future.

Excellence in the smallest of details is my very foundation, my heart, and that's how I'd like to introduce my cuisine to you, and encourage you to let yourself experience my creations, to understand that colour can sometimes be as important as flavour and that flavour should always be the reason behind choosing my cooking. And so colour and flavour define Ramón Freixa and a smile, of course

We don't believe in half-measures, in things that don't require effort, we don't trust in gratuitous rewards but rather we support the pursuit of perfection, harmony and the passion behind that which is well done. At my events there is no cooking without surprises and if you are not surprised by something or other we don't consider it to be a job well done.

You know where to find us, where that universe of fantasies and wishes is located, at my kitchen where there is always a ready smile.

A friendly team, professional and capable of interpreting what the client requires whatever the occasion for a shared optimum experience.



SPANISH WINE 1

Crunchy corn kernels
Crab Mini Croissant
5 year reserve Iberian ham
Truffled cheese rock
Golden foie gras Ferrero

Cellar

White Wine
Red Wine
Beer, soft drinks, water and juices

47 € per person

SPANISH WINE 2

Crunchy corn kernels
Oveo: Spanish omelette
5 year reserve Iberian ham
Rosemary Manchego cheese cubes
Salmon fritters
Mushroom dim sum
Pastrami brioche and truffled burrata

Cellar

White Wine
Red Wine
Beer, soft drinks, water and juices

61 € per person

20 person reservation minimum. VAT. no included.



COCKTAIL 1

Cold Apéritifs

Mimetic Stone with Truffled Cheese
One Bite Veggie Salad
Foie, corn and spice bread overlaying
Little pig-sausage stuffed
Crab Mini Croissant
Fritters stuffed with Iberian Ham
Cod fish and red peppers small tart

Warm Apéritifs

OVEO: Spanish Omelette
Shoulder of pork croquette, egg string and paprika
"Pain canard" Oriental Trip
Piglet pibil with coriander and lime

Desserts

Crispy Cheesecake
Praline truffle

Cellar

White Wine Red Wine
Water, soft drinks and beers

75 € per person

20 person reservation minimum. VAT. no included.

COCKTAIL 2

Cold Apéritifs

Sangría-Lemon
Mimetic Stone with Truffled Cheese
One Bite Veggie Salad
Foie, corn and spice bread overlaying
Cruji shiso with salmon and avocado
Truffle mortadella, mozzarella cheese and pesto Bagel
Bread peaks with Iberian Ham
Tuna tartare wrapped in edible paper
Mini Courgette with crab and Tobico roe

Warm Apéritifs

OVEO: onion, trout roe, oloroso sherry and paprika mousse
Piglet pibil with coriander and lime
Iberian rib and pumpkin Brioche
Baby cuttlefish, blue cheese and apple croquette
Artichokes and monkfish stew
Sea blubells, campari strawberry and trout roe

Desserts

Frigopie ice cream
Choco-Coco macaron
Freixa lips

Cellar

White Wine
Red Wine
Water, soft drinks and beers

84 € er person

20 person reservation minimum. VAT. no included.

COCKTAIL 3

Cold Apérifis

Mimetic Stone with Truffled Cheese
One Bite Veggie Salad
Oyster pearls
Inside a can: scarlet shrimp and veggie caviar
Codskin with pil pil (olive oil and cod gelatin sauce)
Pork-Majorcan sausage
Foie, corn and spice bread overlaying
Breadsticks stuffed with ham
Tiger mussels

Warm Apérifis

Beef Wellington Puff pastry sandwich
Piglet pibil with coriander and lime
"Pain canard" Oriental Trip
Black pudding with salmon and Romesco sauce croquette
Artichoke with egg, majorcan sausage and honey
Codfish and roasted garlic fritters
Three birds cannelloni with truffle and Port wine sauce
Monkfish with green pepper sauce
Sea blubells, campari strawberry and trout roe

Desserts

Blackberry and violet Cupcake
Frigopie icecream
Choco-sal (chocolate and salt)
Freixa lips

Cellar

White Wine
Red Wine
Water, soft drinks and beers

102 € per person

20 person reservation minimum. VAT. no included.

ADDITIONAL OPTIONS FOR COCKTAIL

IBERIAN HAM WITH CARVER (Jamón Ibérico Reserva 00 Guijuelo with 'pan de cristal' (chapata bread) and tomato bread)	825 €
PLATES OF IBERIAN HAM WITH BREAD STICKS (Jamón Ibérico Reserva 00 Guijuelo)	5 €/person
D.O. CHEESE CART (Manchego, Roncal, Tronchón, Mahón, Idiazábal, Torta Casar) (Tomato preserves, pralines, grapes, quince, home made breads and crudités)	6 € person
SUSHI STATION (Makis, niguiris, sashimi, sprint roll and seaweed salad)	10 € person
CEVICHERÍA (Red ceviche, yellow and shellfish ceviche)	15 € person
HOME MADE SAUSAGES (Lomo, jamón, morcón, fuet de vic, cabeza de jabalí)	12 € person
OYSERS & CHAMPAGNE (Crassotea Gicas or Ostrea Edulis varieties) (Served with red onion, ponzu sauce, lemon pearls)	25 € person
CAVIAR & VODKA (Per-Se BLACK Caviar Tasting)	25 € person

** Only applies to the cocktail menus*

20 person reservation minimum. VAT. no included.

COCKTAIL SERVICE

20 person reservation minimum. VAT. no included.

The prices listed on the menus are valid for groups of 20 persons minimum; in the case of smaller groups an additional charge of 275 Euros applies for the Spanish wines/cocktail.

COMMENTS REGARDING SPANISH WINES

The price includes wine selection and specified gastronomic offering on each menu
These menus are not appropriate as a substitute for lunch or dinner; we recommend a time frame between 10 am. / 1 pm. and between 4 pm. / 8 pm.
The service lasts approximately 45 minutes

COMMENTS REGARDING COCKTAIL

The price includes wine selection and specified gastronomic offering on each menu.
The cocktail 1 menu is not suitable as a substitute for lunch or dinner; however cocktail 2 & 3 could be.
The service lasts approximately an hour for cocktail 1 and 1.5 hours for 2 & 3.

SERVICIOS ADICIONALES:

Welcome drink lasting approx 30 minutes	
Just drinks	9 € person
Drinks + 3 cold food options	18 € person
Coffee and petit fours (only applies to cocktail 2 y 3)	4 € person
Petits fours with coffee	4 € person
Glass of Cava served with desserts	8 € person
Glass of Champagne served with desserts	14 € person
One hour duration open bar "No Premium"	18 € person
One hour duration open bar "Premium"	22 € person

20 person reservation minimum. VAT. no included.