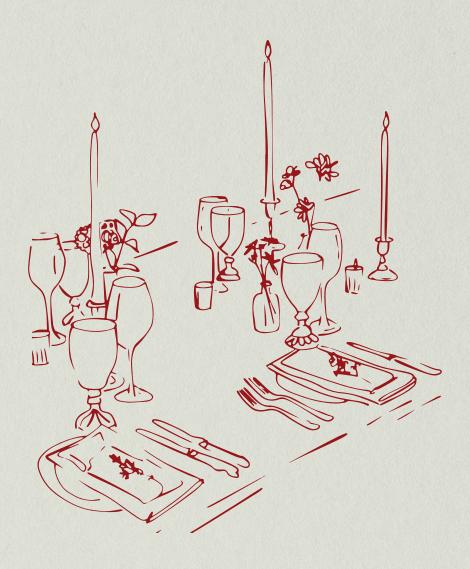


CHRISTMAS MENUS FOR GROUPS





MENU 1

Starters (choice of one)

Our signature creamy croquette from Mas de Torrent Roasted pumpkin soup with confit leeks and fresh cheese Seasonal mushrooms with soft-boiled egg and potato mousse

Main Courses (choice of one)

Turbot with its pil-pil sauce Spring chicken with confit lemon and Kalamata olives Potato gnocchi with brown butter and walnuts

Desserts

Glass of Juvé & Camps Essential Púrpura Cava Apple Tarte Tatin with vanilla ice cream Christmas sweets

Bread, still and sparkling water, and coffee included.

58€

STANDARD WINE CELLAR

WHITE
Finca Serena | V.T. Mallorca | Prensal Blanc
Fenomenal | D.O. Rueda | Verdejo

RED Agrícola de Cadalso | D.O. Madrid | Garnacha La Locomotora | D.O.Ca. La Rioja | Tempranillo

PREMIUM WINE CELLAR

(35€ Supplement)

WHITE

Jardín de Lucía | D.O. Rías Baixas | Albariño Marqués de Riscal | D.O. Rueda | Sauvignon Blanc

RED

Venta Las Vacas | D.O. Ribera Del Duero | Tinto Fino Marqués de Murrieta | D.O.Ca Rioja | Reserva



MENU 2

Starters (choice of one)

Our signature creamy croquette from Mas de Torrent Hand-cut beef tenderloin steak tartare Pâté en croûte

Main Courses (choice of one)

Alaskan salmon with beurre blanc sauce Claudio's signature burger Creamy rice with baby octopus, prawns and clams

Desserts

Glass of Juvé & Camps Essential Púrpura Cava Pistachio fondant cream Christmas sweets

Bread, still and sparkling water, and coffee included.

65€

STANDARD WINE CELLAR

WHITE
Finca Serena | V.T. Mallorca | Prensal Blanc
Fenomenal | D.O. Rueda | Verdejo

RED Agrícola de Cadalso | D.O. Madrid | Garnacha La Locomotora | D.O.Ca. La Rioja | Tempranillo

PREMIUM WINE CELLAR

(35€ Supplement)

WHITE

Jardín de Lucía | D.O. Rías Baixas | Albariño Marqués de Riscal | D.O. Rueda | Sauvignon Blanc

RED

Venta Las Vacas | D.O. Ribera Del Duero | Tinto Fino Marqués de Murrieta | D.O.Ca Rioja | Reserva



MENU 3

Starters (to share)

Our signature creamy croquette from Mas de Torrent
Hand-sliced acorn-fed Iberian ham D.O.P. Guijuelo
Artichokes barigoule with prawns
Fennel, spinach and parsley salad with sunflower seeds and pomegranate

Main Courses (choice of one)

Dover sole meunière Beef tenderloin with Café de Paris sauce Creamy rice with baby octopus, prawns and clams

Desserts

Glass of Juvé & Camps Essential Púrpura Cava 70% dark chocolate cake Christmas sweets

Bread, still and sparkling water, and coffee included.

76€

STANDARD WINE CELLAR

WHITE
Finca Serena | V.T. Mallorca | Prensal Blanc
Fenomenal | D.O. Rueda | Verdejo

RED Agrícola de Cadalso | D.O. Madrid | Garnacha La Locomotora | D.O.Ca. La Rioja | Tempranillo

PREMIUM WINE CELLAR

(35€ Supplement)

WHITE Jardín de Lucía | D.O. Rías Baixas | Albariño

Marqués de Riscal | D.O. Rueda | Sauvignon Blanc

RED

Venta Las Vacas | D.O. Ribera Del Duero | Tinto Fino Marqués de Murrieta | D.O.Ca Rioja | Reserva

RESERVATIONS

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