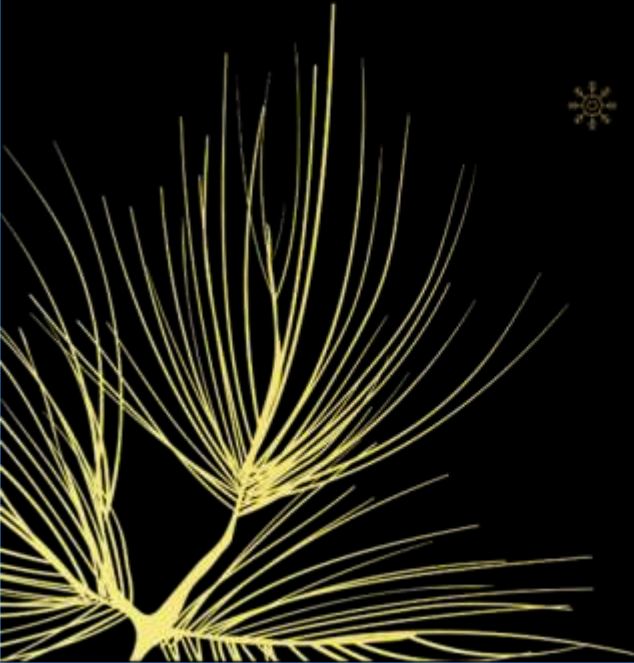


EUROSTARS



MADRID TOWER
HOTEL ★★★★★

CELEBRANDO LA NAVIDAD



Dear Guests

We are pleased to present this unique and varied range of menus to ensure your celebration is a complete success.

Designed by our Executive Chef Gorka Alonso and his team, these special menus featuring the finest Spanish ingredients are sure to delight the most discerning palates.

All our professionals at Eurostars Madrid Tower remain at your disposal to help you enjoy this most wonderful time of the year.

If you would like to share this sky-high gastronomic experience while enjoying the views of Madrid, or if you have any further queries, please do not hesitate to contact us



COMPANY MENU



APPETISERS

Bloody cava with cockles
Cornbread toast with ratatouille and salted anchovy
Vegetable pakora with sweet chilli mayonnaise
Squid ink croquette with herb aioli

FIRST COURSE

Duck ham salad with baby lettuce and pistachio and mango vinaigrette

SECOND COURSE

Grilled sea hake with Txakoli and mollusc sauce

DESSERT

Mango and coconut infusion, cinnamon milkshake ice cream and crunchy seeds

DRINKS

Fenomenal 2021, D.O. Rueda
Ostatu Tinto 2021, D.O. Rioja
Segura Viudas Brut Vintage Gran Reserva, D.O. Cava
Water, coffee and nougat

€65

(VAT included)

COMPANY MENU 2

APPETISERS

Bloody cava with cockles
Cornbread toast with ratatouille and salted anchovy
Vegetable pakora with sweet chilli mayonnaise
Squid ink croquette with herb aioli

FIRST COURSE

Cream of mushroom soup, crispy breadcrumbs and
Idiazábal shavings

SECOND COURSE

Braised veal cheek, truffled smashed potato and onion
confit

DESSERT

White chocolate, red fruit and almond pudding

DRINKS

Fenomenal 2021, D.O. Rueda
Ostatu Tinto 2021, D.O. Rioja
Segura Viudas Brut Vintage Gran Reserva, D.O. Cava
Water, coffee and nougat

€70
(VAT included)

COMPANY MENU 3

APPETISERS

Bloody cava with cockles
Cornbread toast with ratatouille and salted anchovy
Vegetable pakora with sweet chilli mayonnaise
Squid ink croquette with herb aioli

FIRST COURSE

Pickled prawn salad with vegetables, avocado and soy
vinaigrette

SECOND COURSE

Roast croaker, smoked cauliflower purée, pak choi and
pumpkin

DESSERT

Fresh cheese and Idiazábal cheesecake with strawberry
sorbet

DRINKS

Vionta Godello, D.O. Monterrei
Izadi Crianza 2019, D.O. Rioja
Freixenet Brut Barroco, D.O. Cava
Water, coffee and nougat

€75
(VAT included)

FINGER BUFFET 1

COLD APPETISERS

Selection of Iberian hams
Smoked Idiazábal and Boffard cheeses
Smoked salmon, cream cheese, black olives and tobiko roe
Buffalo mozzarella, piquillo peppers, rocket and nut pesto
Duck ham with pineapple and sesame chutney
Salted anchovy skewers
Bloody cava with cockles
Foie mi-cuit with fig jam

HOT APPETISERS

Hake tempura and mild aioli
Vegetable briouat with garam masala
Mini spiced chicken and yoghurt pitta
Prawn, provolone and mushroom focaccia
Spinach, sun-dried tomato and parmesan quiche

RICE STATION

Seasonal vegetable rice

DESSERT

Patisserie selection

DRINKS

Fenomenal 2021, D.O. Rueda
Ostatu Tinto 2021, D.O. Rioja
Segura Viudas Brut Vintage Gran Reserva, D.O. Cava
Water and nougat

€70

(VAT included)

FINGER BUFFET 2

COLD APPETISERS

Selection of Iberian hams
Smoked Idiazábal and Boffard cheeses
Chilled sun-dried tomato and goat's cheese soup
Bluefin tuna & avocado tartare
Ham & tomato emulsion ciabatta
Foie gras, almond and raspberry bonbon
Russian salad with tuna belly
Chickpea and beetroot hummus

HOT APPETISERS

Mussels in Thai escabeche
Beetroot falafel with smoked chipotle mayonnaise
Tempura vegetables with teriyaki sauce
Spanish skewers with red curry and sesame oil
Iberian ham croquettes
Quail lollipops in citrus escabeche

RICE STATION

Free-range chicken and mushroom rice

DESSERT

Patisserie selection

DRINKS

Fenomenal 2021, D.O. Rueda
Ostatu Tinto 2021, D.O. Rioja
Segura Viudas Brut Vintage Gran Reserva, D.O. Cava
Water and nougat

€75

(VAT included)

FINGER BUFFET 3

COLD APPETISERS

Ham and selection of Iberian meats
Smoked Idiazábal and Boffard cheeses
Soy-marinated tuna with wakame seaweed and tomato vinaigrette
Foie gras curd, cherry chutney and gingerbread
Octopus, potato and ajada pintxo
Tofu, miso vinaigrette and katsuobushi salad
Confit tomato, tomato chutney and black olive soil
Spider crab and vegetable spring roll
Olive and anchovy skewers in vinegar

HOT APPETISERS

Puchero and vegetable broth
Mini squid ink croquettes
Mini marinated secreto ibérico pork burger with caramelised onion
Ajoarriero cod
Sobrassada sausage and brie montadito
Chicken tikka masala
Crispy prawns with teriyaki and sesame

RICE STATION

Arroz a banda with cuttlefish and prawns

DESSERT

Patisserie selection

DRINKS

Vionta Godello, D.O. Monterrei
Izadi Crianza 2019, D.O. Rioja
Freixenet Brut Barroco, D.O. Cava
Water and nougat

€80

(VAT included)

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HOTEL ★★★★★

www.eurostarsmadridtower.com