



EUROSTARS  
HOTELS

— CELEBRATING —  
**CHRISTMAS**

EUROSTARS  
MADRID TOWER



**Dear clients:**

Here is a unique and varied selection that will make any celebration a resounding success.

Our Executive Chef ,Gorka Alonso and his Team, has created an special menu with our country's best products, which will delight the most discerning palates.

All the Eurostars Madrid Tower Hotel team will be delighted to make these dates special and unforgettable

If you want to enjoy this gastronomic experience from the heights in these remarkable dates, or if you have any additional question, please do not hesitate to contact us.

Best regards

**Contact person: Aurelio Restrepo**  
**Food and beverage manager**

**E-mail: [ayb@eurostarsmadridtower.com](mailto:ayb@eurostarsmadridtower.com)**

**Phone: 913 342 750**

**Mobile: 696 044 830**



# Christmas Eve Dinner

December 24th – 21:00

## APPETIZERS

Acorn Fed Iberian Ham  
Caramelized Foie with red fig confit & corn bread  
Spider crab croquette  
Soy marinated tuna, sesame & avocado

## MENU

Grilled scallops, green asparagus, prawns, mango vinaigrette & nuts

Baked hake, sea urchin emulsion & spikes “pil pil”

Ox sirloin, tuber cream, potato & truffle gnocchi

Brioche “Torrija” with fresh milk ice cream & cocoa

Coffee, Tea & Christmas Sweets

## BEVERAGE

Freixenet Elyssia Pinot Noir Rose, D.O. Cava  
San Clodio, Godello, D.O, Ribeiro  
Camino Romano D.O Ribera del Duero  
Freixenet Elyssia Reserva, D.O. Cava

\*Includes dinner, DJ, First drink and Parking

\*\* Kids menú Price per person from age 3 until 12, 60,00€

\*\*\*Dinner Will take place on the 30th floor whilst drinks Will be served on the Lobby Bar located on floor -1.

149,00 €

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Elaborado por **Gorka Alonso**

# Christmas Day Lunch

December 25th – 13:30

## APPETIZERS

Acorn Fed Iberian Ham  
Smoked salmon, red miso & ginger Blini  
Boletus & Shitake mushroom croquettes with soy and lime mayonnaise

## MENU

Seafood Suquet, hake, crispy crumbs & toasted pine nuts  
Grilled turbot, smoked cauliflower cream, pancetta & pumpkin  
Boneless veal hock in its own juice, creamy potatoes & basil emulsion  
Chocolate, Mango & Nougat  
Coffee, Tea & Christmas Sweets

## BEVERAGE

Segura Viudas Vintage Gran Reserva, D.O.Cava  
Mil Rios, D.O. Valdeorras  
Juan Gil "Etiqueta Amarilla", D.O. Jumilla  
Freixenet Elyssia Reserva, D.O. Cava

\*Parking included

\*\* Kids menú Price per person from age 3 until 12, 49,00€

\*\*\*Lunch Will take place on the 30th floor

**85,00€**

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# New Year's Eve Gala Dinner 2019

December 31st - 21:00

## APPETIZERS

Shrimp in citric pickled sauce & snap peas  
Foie ingot, stewed apple & raspberry vinegar reduction  
Suckling Lamb & red pesto croquette  
Glazed Iberian Rib on a Corn Tortilla

## MENU

Crab cannelloni, shrimp & scarlet shrimp "salmorejo"

Grilled octopus, corn, eggplant & eel

Baked sea bass with smoked cauliflower cream & warm marinated vegetables

Ox sirloin on truffle sauce, chestnut purée & potato and red pepper fritter

White chocolate, yuzu & biscuit

Coffee, Tea, Christmas Sweets & Lucky Grapes

## BEVERAGE

Freixenet Pinot Noir Rose, D.O. Cava

Pazo de San Mauro, D.O. Rias Baixas

Luis Cañas Crianza, D.O. Rioja

Freixenet Cuvée DS Gran Reserva, D.O. Cava

\*Includes dinner, parking, DJ, and open bar

At 0:00, dance, Christmas party bag & open bar until early AM.

At 3:00 AM, San Silvestre Buffet & the traditional Chocolate with Churros

Open bar and party from 00:30 price 95,00 € per person VAT Included

\*\* Kids menú Price per person from age 3 until 12, 70,00€

\*\*\* Dinner Will take place on the 30th floor & drinks Will be served in the Lobby Bar located on the floor -1

260,00€

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# New Year's Special Lunch

JANUARY 1ST - 13:30

## APPETIZERS

Spider crab with shrimp salad & fried wheat  
Foie bonbon, Pedro Ximenez reduction & berries  
Beef cheek on its juice steam bread with jalapeño mayonnaise  
Cod & leek croquette with "Bizkaine" sauce

## MENU

Cold garlic and pine nuts soup with red tuna tartar & baked vegetables

Boneless suckling Lamb, "Palo Cortado", pepper pesto, grapes & crispy bread crumbs

Chocolate, Lemon, Almond & Raspberry

Coffee, Tea & Christmas Sweets

## BEVERAGE

Freixenet Ice, D.O.Cava  
Enate Chardonnay 234, D.O. Somontano  
Pruno Crianza, D.O. Ribera del Duero  
Agustí Torreló Brut, D.O. Cava

\*Parking Included

\*\*Kids menú Price per person from age 3 until 12, 49,00€

\*\*\* Lunch will take place on the 30th floor

90,00€

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# Conditions

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Prices per person. VAT included.

Reservations must be made in advance. In order for it to be confirmed, payment should be made 7 days before to the events date.

Please let us know any allergy or food intolerance you may have as we must to consider for our preparations, as well as any additional information you may need about the composition of our menus.

Reservations policy:

- Cancellations 7 Days before will be 100% refundable. –
- Cancellations received 7 days or less prior to arrival, will be non refundable.





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## CONTACT DETAILS

Aurelio Restrepo  
Food and beverage manager  
Phone: 913342750  
Mobile: 696 044 830

[ayb@eurostarsmadridtower.com](mailto:ayb@eurostarsmadridtower.com)

Eurostars Madrid Tower 5\*  
Paseo de la Castellana 259B, 28046, Madrid

[www.eurostarshotels.com](http://www.eurostarshotels.com)